



SPRING TASTING MENU 2008

Foie gras and pigeon marble with red fruit vinaigrette

Spiced consomme with lobster ravioli

Fresh fish fillet of the day

Cockle risotto with a prawn emulsion

Sorbet

Rack of lamb with vegetable couscous,
thyme and cumin sauce

Or

Suckling pig, rhubarb pure and zucchini
with balsamic sauce

Selection of our cheeses

Presentation of Mas Passamaner desserts

Petit fours

*Thei menu can be served for
the hole table only.*

p.p. 89,90€
+ 7% V.A.T.