

FOOD

STARTERS

MEDITERRANEAN RED SHRIMP
COOKED IN LINEN
38

AMÉLIE SPÉCIALE DE CLAIRE N°3 OYSTERS
· HALF DOZEN ·
46

GRILLED GALICIAN-STYLE OCTOPUS WITH GREEN MOJO SAUCE,
SERVED WITH A GINGER VINAIGRETTE AND PUMPKIN
27,50

VEGETABLE SALAD
AND TENDER SHOOTS
25,50

STEAK TARTARE SERVED WITH *PONT NEUF* POTATOES
30

CONFIT PORK NECK SERVED WITH SEA CUCUMBER,
POTATO EMULSION AND SEASONAL WILD MUSHROOMS
37,50

TRUFFLE CANNELLONI FILLED WITH ROASTED MEAT,
SERVED AU JUS WITH ALMOND *BÉCHAMEL*
29

WARM SALAD WITH BAUMA CHEESE,
BLANCHED RAZOR CLAMS AND FRESH GREENS
26

ROASTED SCALLOPS SERVED WITH A PORK-TAIL DUMPLING,
TRADITIONAL SPANISH *SALMOREJO* AND SAFFRON
31,50

FISH

TUNA KAMA-TORO (BACK-CHEEK) WITH
ASH-ROASTED TOMATOES AND ROASTED *PIQUILLO* PEPPERS
35

CRUNCHY RED MULLET STUFFED WITH PRAWNS
WITH JUS MADE FROM THE BONES
34,50

HAKE WITH LEMONGRASS *PIL-PIL*
AND STEAMED VEGETABLE RAVIOLI
32,50

ROASTED WILD SEA BREAM
AU JUS SERVED WITH ARTICHOKE AND IBERIAN HAM
34

MEAT

RACK OF SUCKLING LAMB
WITH KALAMATA OLIVE WAFFLE AND JUS
35,50

MAGRET OF "GREEN-NECKED" DUCK,
SERVED WITH CABBAGE *PURÉE* AND MOCK ONION 'POTATOES'
34,50

CONFIT SUCKLING PIG
WITH APPLE TEXTURES
41,50

BEEF SIRLOIN WITH WILD MUSHROOM
AND *TOU DELS TIL-LERS* CHEESE *RISOTTO*
38

CULINARY EXPERIENCE 5 SENSES

Be So HORS D'OEUVRE

STARTER

WARM SALAD WITH BAUMA CHEESE, BLANCHED RAZOR CLAMS AND FRESH GREENS
AROMATIC BOX 1

FISH

HAKE WITH LEMONGRASS *PIL-PIL* AND STEAMED VEGETABLE RAVIOLI
AROMATIC BOX 1

MEAT

TRUFFLE *CANNELLONI* FILLED WITH ROASTED MEAT, SERVED AU JUS WITH ALMOND *BÉCHAMEL*
AROMATIC BOX 7
BEEF SIRLOIN WITH WILD MUSHROOM AND *TOU DELS TIL-LERS* CHEESE *RISOTTO*
AROMATIC BOX 5

DESSERT

TRADITIONAL CANNELLE WITH CARAMEL CREAM SAUCE AND RUM AND VANILLA ICE-CREAM
AROMATIC BOX 3

€80 · 10% VAT INCLUDED

WINE PAIRING: €45

If you have any food allergies or intolerance, please let our staff know.
This establishment meets all standards on preventing anisakis parasites in fish products.

CULINARY EXPERIENCE 7 SENSES

Be So HORS D'OEUVRE

STARTERS

PRAWN TARTARE SERVED WITH CREAMED CAULIFLOWER AND CITRUS NOTES

AROMATIC BOX 1

ROASTED SCALLOPS SERVED WITH A PORK-TAIL DUMPLING,
TRADITIONAL SPANISH *SALMOREJO* AND SAFFRON

AROMATIC BOX 5

FISH

ROASTED WILD SEA BREAM AU JUS SERVED WITH ARTICHOKE AND IBERIAN HAM

AROMATIC BOX 1

MEAT

TRUFFLE CANNELLONI FILLED WITH ROASTED MEAT, SERVED AU JUS WITH ALMOND BÉCHAMEL

AROMATIC BOX 7

CONFIT SUCKLING PIG WITH APPLE TEXTURES

AROMATIC BOX 5

PRE-DESSERT

RED BERRY *MOUSSE* WITH OSMOTIC STRAWBERRIES AND GREEK-YOGHURT ICE CREAM

AROMATIC BOX 4

DESSERT

TOASTED WHITE-CHOCOLATE CREMEUX WITH PASSION-FRUIT TOFFEE AND ROSEMARY ICE CREAM

AROMATIC BOX 3

€120 · 10% VAT INCLUDED

WINE PAIRING: €65

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