



BOUQUET

Experience

WE ARE DEDICATED TO JOINING IN MARRIAGE FOOD & WINE



TO NIBBLE	Our russian salad	3,95€	} 2,95€	
	Foie donettes	3,95€		
	Normandy oysters N°2	3,95€		
	Bouquet potatoes	4,50€		
	Iberian ham (100g) with bread and rubbed tomato	18,95€		
	Anchovies from L'Escala with bread and rubbed tomato	9,95€		
	Croquettes (Wild mushrooms, squid, oxtail, sea food) unit	2,45€		
	Broken eggs with iberian ham	12,95€		
	Broken eggs with wild mushrooms & foie	14,90€		
	Crispy pasta of: Sobrasada, Iberian pork belly and Pig trotters with truffle	6,50€		
Assortment of pickles: Asparagus, Artichokes and "Gilda"	6,50€			
Paired with a luxury 4x4, a glass of rosé cava				
STARTERS	Foie mi cuit with Bouquet marmalade	16,50€	19,95€	
	Paired with a wine for kings, the king of wines. Pure liquid gold			
	Tradicional crispy bread "escalibada" with smoked sardines and creamy "Kalamata"	11,50€	14,50€	
	Paired with the official drink of the Oktoberfest			
	Our "Escudella Catalana" tradicional Catalan soup	9,95€	13,95€	
	Paired with a mountain vodka			
FISH	From the garden to the table (fresh seasonal vegetables with sprouts)	11,50€	14,95€	
	Paired with a wine that feels like a garden in the glass			
	Warm heura and avocado salad with citrus vinaigrette	9,50€	12,50€	
	Paired with a Basque drink			
	Grouper fish "suquet" with lavender parmentier	16,90€	19,90€	
	Paired with the lady of the whites			
	Tuna fish tataki with crunchy rosemary, thyme and grape chutney	19,50€	23,50€	
	Paired with an "oloroso" wine			
MEAT	Tuna fish tartar to your taste with edamame	18,50€	22,50€	
	Paired with Japanese Sake			
	Rice with plankton and sea anemone	16,50€	19,90€	
	Paired with a cava cocktail with a splash of tequila			
	Squid in two textures on a base of their ink and a citrus salad	16,90€	19,90€	
	Paired with a typical Amontillado			
	Surf 'n' turf of octopus with pork chin and black sausage	16,85€	19,90€	
	Paired with a rosé consumed vertically			
CHEESE	Rabbit confit cannelloni with winter truffle	15,90€	19,90€	
	Paired with the elegance of a Burgundy wine			
	Mellow of lamb with onion gnocchi	16,90€	20,90€	
	Paired with a wine that follows the spice route			
	Deer with autumn mushrooms and celeri puree	17,90€	22,90€	
	Paired with a wine for social gathering close to a fire			
	Beef carpaccio, arugula and Idiazábal DOP	15,50€	19,50€	
	Paired with a wine where youth has a price			
	Steak tartar with smoked cream	16,50€	20,50€	
	Paired with a wine to play with contrasts			
BAKERY	Cow steak matured between 60 and 90 days	18,90€	23,90€	
	Paired with a red, red, red wine			
	Cantabrian ribeye matured between 60 and 90 days (price kg)	72,00€	4,50€	
	Paired with a powerful red wine			
	CHEESE	Idiazabal with quince & nuts	6,95€	} 3,50€
		Warm Normandy camembert	6,95€	
		Tou dels til·lers with tomato marmelade	6,95€	
		Assortment of artesian cheeses	9,95€	
Assortment of Catalan cheeses		9,95€		
Assortment of mountain cheeses		9,95€		
Paired with two wines that will break your schemes				
BAKERY	Chocolate orgasm	6,95€	9,95€	
	Paired with a rum, naked mountain style			
	Cheesecake ingot	6,50€	9,95€	
	Paired with a PX			
	Three different drunks sponge cake	5,80€	9,50€	
	Paired with a caprice from our country. The ratafia			
	Bread with chocolate, olive oil and salt	2,85€	6,85€	
	Paired with a Shakeratto			
	Rum flavored pineapple	3,90€	7,90€	
	Paired with a very special vermouth			
BAKERY	Brockman's gin tonic sorbete with blueberries	6,25€	9,95€	
	Paired with Enigma			
	Ice creams, coconut milk, lime & basil, passion fruit, vainilla bourbon	5,95€	8,95€	
Paired with a Norman drink				