




Brots de Vi

VINOTECA

## TO START

-  · Anchovy fillets with catalan tomato bread - 15,90 €
-  · Tuna belly with Gildas vinaigrette and Raff tomato - 13,40 €
-  · Iberian acorn-fed ham - 17,90 €
-  · Iberian sobrasada sandwich with honey and Taleggio cheese - 9,80 €
-  · Artisan cheeses - 14,30 €
-  · Homemade foie-gras terrine with brioche bread, orange, and spices - 18,50 €
-  · Baked pears with Roquefort, pecan nuts, arugula, and passion fruit - 12,40 €
-  · Smoked salmon loin Carpier glazed with citrus - 22,50 €
-  · Balfagó tuna tartare and avocado in brioche with an Asian touch - 16,80 €
-  · Smoked herring Carpier with sun-dried tomato hummus, almonds, and black garlic vinaigrette - 10,80 €
-  · Cod brandade with salmon eggs, sake, seaweed, and Asian pickles - 14,40 €

## TO FINISH

-  · Sublime chocolat - 6,30 €
-  · Pineapple with cane honey and lime - 4,80 €
-  · Panna cotta with berries - 5,60 €



“ ALL OF OUR DISHES ARE MADE ON DEMAND, MEAT COMES FROM FARMERS WHO FEED THEIR ANIMALS FROM ADDITIVE AND CHEMICAL FREE NATURAL SOURCES AND THE VEGETABLES COME FROM LOCAL FARMHOUSES ”