

# BISTRONOMY

## Autumn 2022 large menu

### Pre-starter & small bites

#### Homemade Sourdough Bread

Dip made with Arbequina extra virgin oil  
toasted almond and spice dip

#### Homemade Coquettes

Roasted chicken & kimchi emulsion  
Wild mushroom & truffle emulsion (V)  
Pork belly and spice with curry sauce (V)

#### Wild mushroom tart

Parmesan foam

#### Roasted butternut squash tart (V)

Butternut emulsion, holey glaze

#### Coca de Escalibada (V)

Out take on classic catalan biscuit  
Topped and glazed aubergine  
grilled bell peppers

#### Rice cracker

Trout eggs, Kimchi emulsion

#### French oysters

Dashi and lime, trout eggs and edible seaweed

#### Berberechos

Soy sauce

#### Razor clams

Our fusion asian sauce

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## To Start

### Consommé

Dumplings filled with pork cheeks and prawns

### Gaspacho (V,GF)

Cold tomato and beet soup with a vegetable garnish

### “Tomatoes and parmesan” (V)

Marinated ecologic tomatoes, salty crumble  
parmesan ice cream

### Seasonal mushrooms (V)

crispy egg yolk & black truffle

### Scallops & carrots

Roasted scallops, carrot puree & baby carrots

### Tortellini with spinach & ricotta

Home made & hand rolled pasta

Roasted pear, toasted walnuts, emulsified with parmesan & bur noisette

### Roasted chicken

Gnocchi, vegetable puree, roasted chicken reduction

### Spiced bouillabaisse

Roasted fish of the day, ratte potato

### Crispy octopus

Potato and truffle foam, ruilli

### Grilled Leeks in two textures (V,GF)

### Organic carrot salad with blue cheese (V)

Orange glaze and seasonal vegetables

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## Main Course

Roasted Cauliflower steak with rosemary, garlic and miso  
Cauliflower puree, roasted potato (V,GF)

Roasted fish of the day  
Seasonal vegetables

Paella  
Classic dish with our own touch

Roasted fish of the day  
Creamy Catalan locally grown rice with ruilli

Free range, corn fed roasted chicken (GF)  
Aubergine, roasted potato, red wine sauce

Roasted duck breast  
Cherries & Parsnip

Sticky beef cheeks  
Jerusalem artichokes, sauce bordelaise

Beef Cannelloni  
White canola beans, truffle & parmesan sauce

Beef fillet glazed with miso  
Carrot puree, broad beans and red wine sauce

“Duck a la royall”  
Our special and on the special pre order

Roasted french pigeon  
Celeriac, salsify and blueberries

Beef Wellington  
Parmentier potatoes

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## To finish & desserts

### Sticky toffee

Vanilla ice cream, spiced crumble tuile

### Chocolate and miso

Extra fondant brownie, fermented miso, Earl grey tea ice cream

Chocolate tuile

### Classic creamy cheesecake

Matcha powdered & topped with fruit of the forest compote

### Creme caramel

Catalan style crème brûlée, topped with raspberry sorbet

### Classic chocolate tart

Raspberry ice cream, crumble and chocolate tuile

### Birthday cakes

I also can provide you with a birthday cake

### Extra notes

I just wanted to thank very much for considering my service, I really appreciate you having me cooking for you. I would like also make sure I mention again that all of my food is homemade from ice creams, bread, all desserts hence my price as I believe that no food is better than honestly home prepared food. I very carefully choose my ingredients and work with our local small suppliers and I highly follow season. Some of the menu items (maybe some garnish) might not be available at the time and I might choose something else that works for the particular recipe to make sure it presented to the quality you expect ( which my goal is to exceed)

Please let me know what you think and do not hesitate to ask any questions

Matej

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