

Autumn special

ORIGENS MENU

TO SHARE

Fig, apple, and micuit salad with pine nuts, fresh cheese, and quince

Mushroom and chestnut cream, candied pumpkin, and truffle oil

Smoked Balfegó tuna tartare, avocado and green tomato gazpacho, kimchi, and wakame

MAIN COURSE

Grilled ray in coffee escabeche, carrot, parsnip purée, and capers

Yakiniku beef rib, roasted with chocolate and salsify

Wild duck in textures with mushrooms and consommé

Cod, emulsified jus, quail egg, spinach, and honeyed pearl onions

Mushroom risotto with pumpkin, parmesan, and truffle oil

DESSERTS

Cheesecake, rosemary ice cream, and figs

Chocolate cream, chestnut ice cream, coffee mousse,
pumpkin sponge cake, and mandarin segments

Nixtamalized banana with chocolate, goat cheese ice cream,
licorice toffee, and dulce de leche with cinnamon

The autumn forest
*vanilla cream, apple, passion fruit cream, pumpkin purée, roasted pumpkin,
chocolate and nut crumble, meringue, sage, caramel chocolate cream, lemon
ice cream, lemon zest, basil, and crispy corn and cocoa sponge*

Coffee or infusion

40€

Sant Pere
RESTAURANT