

Carte

STARTERS

Anchovies and Boquerones Desclaux House	16,50€
Scallop carpaccio with citrus, ginger, timut pepper	18,90€
Tuna gravlax from the house with fresh mint cream	15,90€
Iberian shoulder on plancha	26,50€
Royal Bream ceviche, mango tartar, avocado lime	17,50€
Wakame seaweed salad, clams in vinaigrette and peppers	16,50€
Spicy goat cheese chantilly, seasonal small vegetables green pesto	15,50€
Mediterranean rock fishes soup	14,90€
Chef's suggestion	

FISHES

Calamari and linguine with chorizo sauce	26,90€
Spicy Tuna Tataki, avocado mousse, yuzu, coriander and polenta	28,50€
Cod steak with piquillo salsa jalapeño	26,90€
Citrus fish return seasonal vegetables	27,90€
Royal Bream filet, escalivada, tapenade, parmesan emulsion	29,50€
Grilled Prawns in Banyuls caramel	27,50€
Mediterranean Sea Bass filet, Prawns with virgin sauce, celeri, granny apple	29,50€
Grilled fishes platter from Casa Leon (2 Pers.)	39,50€ / PERS

MEATS

Whole Duck breast inspiration in movement	29,50€
Matured and selected Entrecote	28,50€

LÉA'S DESSERTS

Profiterole - Homemade chocolate and whipped cream	10,90€
Tiramisu with a spoon	9,50€
Pa d'Ou Matriarca	8,90€
Seasonal fruit soup	7,90€
Very very Gourmet Coffee	12,50€
Verrine of the Moment	9,00€
Real chocolate mousse	9,50€

Menu Gourmand

39,90€

STARTERS

Anchovies and Boquerones Desclaux House
Tuna gravlax from the house with fresh mint cream
Spicy goat cheese chantilly, seasonal small vegetables green pesto
Mediterranean rock fishes soup

PLATS

Calamari and linguine with chorizo sauce
Cod steak with piquillo salsa jalapeño
Citrus fish return seasonal vegetables
Whole Duck breast inspiration in movement

DESSERTS

Profiterole - Homemade chocolate and whipped cream (+2€)
Tiramisu with a spoon
Pa d'Ou Matriarca
Seasonal fruit soup
Very very Gourmet Coffee (+4€)
Verrine of the Moment
Real chocolate mousse