

The Greenhouse

A MARKET CANTEEN

LUNCH SET MENU MONDAY TO SUNDAY - 24.90 EUROS

(WATER, SOURDOUGH BREAD, COFFEE/TEA INCLUDED)

STARTER - Choose a plate from the vegetable garden or daily soup

MAIN - Choose a plate from the barn, the fishmonger, or the butchery

DESSERT - Choose your favorite dessert

DRINKS

(NOT INCLUDED IN THE SET MENU)

DRAUGHT BEER/NO ALCOHOL	2.75€
MINI BOMBAY SAPPHIRE & TONIC	6€
MINI ST-GERMAIN SPRITZ	6€

CAVA GLASS	3.5€
WHITE WINE GLASS	3.5€
RED WINE GLASS	3.5€

FROM OUR COUNTER

(NOT INCLUDED IN THE SET MENU)

CROQUETTE	U/3€
RED PRAWN & ITS TARTAR	
100% IBÉRICO HAM	23€
D.O. JABUGO, HAND-CUT	
SPANISH OMELETTE	9€
"À LA MINUTE" WITH CARAMELIZED ONIONS	
"BRAVAS" POTATOES	8€
WITH SPICED TOMATO SAUCE & AÏOLI	
ANCHOVY	U/3.5€
ON A BRIOCHE TOAST WITH SMOKED BUTTER	

THE FISHMONGER

CUTTLEFISH	18€
IN MEATBALLS, PEA CREAM & ONION PETALS	
MONKFISH	18€
"SUQUET" TRADITIONAL CATALAN STEW & RED PRAWNS	
HAKE	16€
IN TEMPURA, TARTAR SAUCE & FENNEL	



THE VEGETABLE GARDEN

FRISÉE	13€
SALAD, WITH COD XATÓ	
CURED AT HOME	
ASPARAGUS	12€
GRILLED, IN A SPROUT SALAD,	
EGG 7 MINUTES & MUSTARD VINAIGRETTE	
TOMATO	12€
IN TARTAR, WITH PICKLES, PEA SPROUTS & TOASTS	
CAULIFLOWER	14€
MARINATED WITH CURCUMA & CINNAMON	
WITH A YOGHURT & FETA SAUCE	
EGGPLANT	13€
ROASTED, WITH A PONZU & CREAMY TAHINI SAUCE	



THE BARN

PASTA OF THE DAY	16€
RICE	17€
SURF & TURF, CREAMY STYLE	

THE BUTCHERY

BEEF	17€
STEAK TARTAR, WITH PICKLES & TOASTS	
CHICKEN	16€
TIKKA MASALA & CRÈME FRAÎCHE	
PORK	16€
CHEEKS, STEWED IN RED WINE & CELERIAC PURÉE	

DESSERTS

SEASONAL FRUITS	7€
WITH ITS NATURAL SYRUPS	
CHEESECAKE	7€
BASQUE STYLE	
CHOCOLATE	7€
IN DIFFERENT TEXTURES	
TORRIJA	7€
WITH NOUGAT ICE CREAM & PECAN	
CATALAN CREAM	7€
OF PASSION FRUIT	

The Greenhouse

BEBIDAS / DRINKS

CERVEZA

EG BARRIL/ 0.0%	2.75€
EG ESPECIAL/RADLER	3.5€
ESTRELLA GALICIA 1906	3.5€

VERMUT

MARTINI AMBRATTO/RUBINO	3.5€
-------------------------	------

VINOS/WINES

CAVA

L'ATZAR BRUT NATURE	3.5€/28€
D.O. Cava - Macabeo, Xarel·lo, Parellada	
MESTRES COQUET	39€
D.O. Cava - Xarel·lo, Parellada, Macabeo	
RECAREDO SERRAL DEL VELL	62€
Corpinnat - Xarel·lo, Macabeo	
RAVENTÓS I BLANC DE NIT	42€
Conca del rio Anoia - Macabeo, Xarel·lo, Parellada, Monastrell	

CHAMPAGNE

MUMM CORDON ROUGE BRUT	12€/80€
A.O.C. Champagne - Pinots, Chardonnay	
PERRIER JOÛET GRAND BRUT	105€
A.O.C. Champagne - Pinots, Chardonnay	
PERRIER JOÛET BL. DE BLANCS	120€
A.O.C. Champagne - Chardonnay	

BLANCOS/WHITE

VERDEO	3.5€/28€
D.O. Rueda - Verdejo	
L'OLIVERA "AGALIÚ"	5.5€/32€
D.O. Costers del segre - Macabeu	
N&G FÈVRE CHABLIS	7.5€/41€
A.O.C.Chablis - Chardonnay	
TAYAIMGUT 2017	44€
D.O. Penedès - Sauvignon Blanc	
CASTELL D'ENCUS "EKAM"	45€
D.O. Costers del Segre - Riesling, Albarniño	
ALLENDE BLANCO 2018	50€
D.O.Ca. Rioja - Viura, Malvasía	

BLANCOS/WHITE

TERRE DE CUQUES	55€
D.O.Ca. Priorat - Garnatxa Blanca, PX	
OSSIAN	58€
D.O. Rueda - Verdejo	
CHÂTEAU DE BEAUREGARD	59€
A.O.C. Poilly Fuissé - Chardonnay	
M. QUINTAINE GUILLEMOT	62€
A.O.C. Viré Clessé - Chardonnay	

ROSADO/ROSÉ

CAN AXARTEL ROSÉ	5.5€/35€
V.T. Mallorca - pinot Noir, Callet	
SYMPHONIE ROSÉ	7.5€/41€
A.O.C. Côtes de Povenç - Grenache Cinsault	

TINTOS/RED

MALPASTOR CRIANZA	3.5€/28€
D.O. Rioja - Tempranillo	
L'EQUILIBRISTA 2016	5.5€/32€
D.O. Catalunya - Garnacha, Carinyena	
ALBERT BICHOT V. VIGNES	7.5€/41€
A.O.C. Bourgogne - Pinot Noir	
VINYES DOMÈNECH "FURVUS"	42€
D.O. Montsant - Garnacha, Merlot	
YSIOS SELECCIÓN	60€
D.O.Ca. Rioja - Tempranillo	

CONTINO RESERVA	56€
D.O.Ca. Rioja - Tempranillo, Graciano	
ÁLVARO PALACIOS "LES TERRASSES"	59€
D.O.Ca. Priorat - Carinyena, Garnacha, Cabernet sauvignon	

MINI COMBINADOS

BOMBAY SAPPHIRE & TONIC	6€
GREY GOOSE & TONIC	6€
MARTINI FIERO SPRITZ	6€
ST. GERMAIN SPRITZ	6€