



POSTCARDS FROM THE MEDITERRANEAN

M E N U

IBÉRICO HAM CROQUETA

bikini ham, comté, truffle

FRESH ALMOND SOUP

SGN

marinated prawns, bouchot mussels, scallops,
beluga caviar

GRILLED OCTOPUS

DS

champagne espuma, fresh apple, celery

FILET MIGNON

GD

foie gras, potato gratin, chanterelle

or

DOVER SOLE

GD

meunière sauce, confit fennel on pernod

MON CHÉRI

GNDE

70% dark chocolate, morello cherries,
raspberry, local vanilla

Joan Octavi
CHEF DE CUISINE



4-COURSE DEGUSTATION DINNER

13 & 14 FEBRUARY 2026

1ST SEATING: 6.00 P.M. - 8.00 P.M.

2ND SEATING: 8.30 P.M. - 10.30 P.M.

12 & 15 FEBRUARY 2026

6.30 P.M. - 10.30 P.M.

\$178⁺⁺ PER PERSON

ADD A FLUTE OF PALMER & CO SOLERA ROSÉ

BRUT NV CHAMPAGNE - \$28⁺⁺

ALLERGENS

S:SEAFOOD G:GLUTEN N:NUTS D:DAIRY E:EGGS

LA BRASSERIE