RESTAURANT

## L'ESGUARD ALÀBRIGA

# Corporate Menu

#### **STARTERS**

Salmon loin smoked by us with mousse coconut and ginger, citrus cream and sweet and sour avocado

Atlantic scallops confit in maple syrup and sweet and sour sauce

Chef's creamy black rice with fish, shellfish and mollusks

### MAIN COURSE

(to choose)

Baked estuarine sea bass with potatoes, tomatoes confit with anise and vegetable marinade

"Bresse" coquelet roasted in the oven with marinated eggplant puree and vermouth sauce

#### **DESSERT**

Three chocolate bonbon and sablé cookie

60€

Chef Sanchez Romera