

# gut

new year's eve 2019

apetizer

vegetables japanese gyosa 🌿  
croquetes domi with green mojo ✕

starters to choice

chestnut soupe 🌿 ✕  
salmon tartar with mango, avocado and yuzu sorbet ✕

main course to choice

sea bass with cod brandade and tomato and onion confit ✕  
beef sirloin with celery puree, pumpkin and porcini ✕  
heura\* with wild mushrooms, artichok terrine and yuca chips ✕ 🌿

wine list

red wine collbaix cupatge\* d.o. pla de bages 2011  
white wine més que paraules d.o. pla de bages 2016

homemade desserts

12 grapes for midnight and glass of cava castelloig

65 €



organic\*  
vegan 🌿  
gluten free ✕