

RESTAURANT Els Tallers

Tasting Menú

Duck Gyoza with Foie Gras

Pascona Clàssic 2020 320m

Gamarús 2022 630m

Sea bream carpaccio, lemon vinaigrette and chives

Coma Alta 2014 340m

Siurana Brisat 2021 530m

Chestnut cream with celery, bacon, and foie gras

Fons Clar 2013 370m

Dempeus 2018 380m

Fish from the market, mushrooms, and onion and ham consommé

Mas d'en Compte Blanc 2012 400m

Coma Alta 2018 340m

Beef Tenderloin in the Style of Peruvian "Lomo Saltado"

Jaume Giral 2007 520m

Flvminis 2022 195-150m

Sheep's milk cream with sage and blackberry sorbet

Carinyena dolç Giol 2020

Pineapple, coconut and white chocolate

Gafa 2020

58 €

Descending pairing cims del Montsant i Priorat

30€

***Ascending pairing
grans cims del Montsant i Priorat***

60€