

LES COLS
CHEF MARTINA PUIGVERT

x **VERAZ**

SAN JUAN'S EVE

JUNE 23rd

appetizers from the garden;
green asparagus in a charcoal tempura (GF | LF)
lettuce with wild mustard (V | GF | LF | NF)
accompanied by an INEDIT beer,
made with malt and wheat with spices

with the scent of the forest;
chanterelles royale,
velvet (GF | NF)

from the henhouse to the dish;
fresh egg,
morels, wild asparagus (NF)

with the intention of closing the circle;
lamb shoulder,
eggplant, samfaina, sheep's milk, wool, thyme, rosemary (GF | NF)

inspired by nature;
volcanic landscape in spring,
strawberries, carob, ratafia, buckwheat, flowers
accompanied by a glass of cava,
Ars Collecta Blanc de Noirs Gran Reserva, Codorníu

vegetable pastry;
fennel macaron (GF)
elderberry and pear gummies (V | GF | LF | NF)

Water, soft drinks, coffee, and teas

PETITS FOURS AND A PUNCH BOWL FOR 2 PEOPLE AT PUNCH ROOM

OUR VERSION OF THE COCA DE SAN JUAN
Cream mousse, brioche ice cream, cherries,
orange gel and pine nut crumble

EDITION PUNCH
Hibiscus infused Bombay Sapphire gin,
grapefruit cordial, sandalwood syrup, jasmine tea

75 EUR / PERSON



(V) Vegan | (GF) Gluten Free | (LF) Lactose Free | (NF) Nuts Free

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