

A PLACE FOR WINE AND MEETINGS

Remembering the times of the grape harvest, the carts full of wooden carriers perfumed with the aroma of grapes, the gatherings around the table and the eternal environment of the countryside.



CELLER 1923
WINE BAR



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ORIGIN MENU

1923 Salad. Lettuce, sweet potato, apple, asparagus, quail egg, sunflower seeds, pine nuts and vinaigrette from the Alberas

White and black sausage, Cal Tomàs "longaniza" and Duroc Ham Casa Batallé

Coca bread with tomato spread and D.O. Empordà olive oil

Peasant's bread

"Empedrat" cod

Stuffed squid and mussels

or

Veal cheek with vegetable minestrone

Crème caramel with cream

PRICE **38€**

WITH WINE PAIRING **55€**

Includes Cava Perelada Stars Brut Nature, Perelada 5 Finques White, Perelada 5 Finques Red. Water and coffee.

This menu will be served to the entire table.

VAT included. Your waiter can provide a list of allergens upon request.



CELLER 1923

WINE BAR

TERROIR MENU

1923 Salad. Lettuce, sweet potato, apple, asparagus, quail egg, sunflower seeds, pine nuts and a vinaigrette from the Alberas

Duck and foie gras “pâté lorrain”

Peasant’s bread

½ Sea bass with romesco sauce and its garnish

or

Veal cheek with vegetable minestrone

Platter of 5 local cheeses selected by Toni Gerez, with jam and quince

Fresh cheese “mató” with honey

or

Strawberries with cream

PRICE **52€**

WITH WINE PAIRING **78€**

Includes Cava Perelada Stars Touch of Rosé, Perelada Collection White, Perelada Finca la Garriga Red, Perelada Garnatxa de l’Empordà 12 years. Water and coffee.

This menu will be served to the entire table.

VAT included. Your waiter can provide a list of allergens upon request.