

SEEKING PROUST MADELEINE

A good meal can be enjoyed in many ways, as many are involved elements that make that, a priori essential and recurring, special.

The table, for example, becomes almost a magical element around which people share many things: a talk, a joke, a comment, a trip, a project or memories. But in fact, when we eat that way conscious we go much further.

There are many feelings in us that make us feel alive.

The sight makes us attractive what we see; the ear creates part of the atmosphere of the environment in which we live; the smells transport us to those unique moments of a long time ago and they suddenly look real, and the textures give personality to the different ingredients.

When you taste something, your palate is very pleasant and that in addition your brain links with some remote memory of what not even were you aware of it, then you could say you found Proust's Magdalene.

We also like to call it the Ratatouille effect show the endearing culinary critic of Pixar's film, Ego, which in trying the ratatouille they had prepared for him had a moment of happiness maxim that he reunited with his mother when he was little.

Restaurant 7 Portes invites you to find your Proust Cupcakes through an elaborate Chef's Menu emphasizing what when we savor it transports us further and we often don't take that into account: sauces of Catalan cuisine.

This new experience that we propose to you, we want to make you travel to memories you thought were extinct.



Notes:

Available from Monday to Fridays (non-holiday).

Previous reservation of 72h.

90€ p.p. VAT included.

Minimum 2 people.

Reservation through email at reserves@7portes.com or by phone at +34 93 319 30 33

MENU

1.

Confit and marinated.

Onion and tomato confit and marinated sardine.

2.

The taste of "escalivada".

Cream of roasted vegetables.

3.

The "Marinera".

The marinera and the mussels, a happy marriage.

4.

Bechamel Catalan style.

It only has one partner: The "Festa Major" cannelloni.

5.

The sea flavor. "El suquet".

The "barquera sauce", the most authentic, synthetic and elegant sauce of the thousand suquets that can be cooked.

6.

The wet roast and the chopped.

A rabbit roast that requires the company of good bread.

7.

The scent of burnt sugar and vanilla.

Burnt biscuit ice cream, Mr. Paco's favorite dessert.

Drinks

7 Portes white wine DO Terra Alta

7Portes red wine DO Penedès

7Portes Cava DO Cava

Mineral waters

90€ p.p.

VAT included

