

BLANC IS REBORN WITH CARME RUSCALLEDA

Carme Ruscalleda brings her culinary know-how to the kitchens of the [Mandarin Oriental, Barcelona](#).

As the hotel's new gastronomic consultant, the world's most star-spangled chef brings her time-honoured dishes and classic recipes to the restaurant [Blanc](#). You can sample her culinary creations at all the hotel's restaurants, with the exception of [Terrat](#) where you'll find Peruvian chef Gastón Acurio's creative cuisine.

Savour Carme's dishes at [Moments](#), the fine-dining, two-Michelin-starred restaurant run by her son Raül Balam; at [Blanc](#), the new dining experience where you'll find simple, fresh and natural dishes; at [Banker's Bar](#) with its signature cocktails and mouthwatering tapas; and the [Mimosa garden](#), an urban oasis which is perfect for all kinds of events and get-togethers.

Seasonal produce

A menu imbued with the culinary know-how of the chef from [Sant Pau](#) with simple, fresh and natural dishes including shellfish rice, the famous Barcelona-style cannelloni and the chilled *salmorejo* soup with five garnishes.