

DISCOVERY MENU

VERMOUTH TIME

Olive with white vermouth / Octopus jelly salad / Pickled mussels cake /
Anchovy biscuit / Mushroom & garlic bonbon /
Hen's crest with grilled chicken pate / Salted almond / Tomato and red sausage cookie /
Fritter with canned tuna / Meat and potato bomb

PEAS AND SCAMPI

Peas curd, cold scampi consommé, raw peas, scampi

ONION

Fried onion, its soup, local goat cheese, onion bonbon

EGG, CAULIFLOWER AND BROCCOLI

Organic egg, toasted cauliflower and miso cream, cauliflower foam, broccoli and its stem marinated

SEA BASS WITH CHARD

Sea bass loin, sea bass and chard soufflé, chard pesto and cream, fried sea bass skin

ACORN DUCK

Acorn duck breast, stewed thighs with seeds, mandarin

GREEN APPLE AND REDUCED MILK

Green apple, avocado cream, reduced milk ice-cream

BLACK BEER

Black beer pannacotta, carob, cocoa, liquorice ice-cream

SWEETS WITH HERBS FOR THE COFFEE

Macaron with... Jelly with... Biscuit with... Bonbon with...

Price 105€

*Traditional bread from La Fogaina & Empordà olive oil service 5,00€
(indicate before starting the meal if you do not want this service)*

Wine pairing (optional) 45 €

** Both menus are served on the full table*

** Option of adding a cheese selection with jams 12,50€/person*

** As we work with fresh and seasonal products our menus may vary but always
maintaining the same structure*

** Please let us know if you have any allergy*

** For reasons of complexity, adaptations will not be made in appetizers nor petit fours*

**All other changes may have a price increase*

** 10% TVA included*

EMOTION MENU

VERMOUTH TIME

Olive with white vermouth / Octopus jelly salad / Pickled mussels cake /
Anchovy biscuit / Mushroom & garlic bonbon /
Hen's crest with grilled chicken pate / Salted almond / Tomato and red sausage cookie /
Fritter with canned tuna / Meat and potato bomb

RED PRAWN

Red prawn, sour consommé, fresh leaves, sweet corn

PEAS AND SCAMPI

Peas curd, cold scampi consommé, raw peas, scampi

VEGETABLES TART

Milefeuille with sweet potato, celery, purple potato, potato, cava sauce, garlic

ONION

Fried onion, its soup, local goat cheese, onion bonbon

WHITE ASPARAGUS "FRICANDÓ"

White asparagus, "fricandó" sauce, season mushrooms

TROUT AND HAM

Trout, ham cream, trout eggs, ham broth, smoked trout tartlet with ham

PARTRIDGE SOUP

Partridge meat ball, sausage, lasagne, bonbon and soup

HARE À LA ROYALE

HARE à la Royale, its pâté, carrots

ANISE TART

Anise tart, lemon cream and jam, lemon and anise foam

GREEN APPLE AND REDUCED MILK

Green apple, avocado cream, reduced milk ice-cream

RASPBERRY

Raspberry cream, fresh, powder and caramelized pistachio, beetroot ice cream

SWEETS WITH HERBS FOR THE COFFEE

Macaron with... Jelly with... Biscuit with... Bonbon with...

Price 140€

*Traditional bread from La Fogaina & Empordà olive oil service 5,00€
(indicate before starting the meal if you do not want this service)*

Wine pairing (optional) 65 €

"We base our cuisine on the respect of the local and seasonal foodstuff by cooking what the soil, the sea and our trusted suppliers offer us."

"We endeavour to offer you a direct cuisine with traditional bases but in constant evolution."