

DISCOVERY MENU

WELCOME

Vegetables consommé / Salted almond / Russian salad

VERMOUTH TIME

Olive with white vermouth / Octopus jelly salad / Pickled mussels' cake /

Anchovy couple / Mushroom & garlic bonbon /

Hen's crest with grilled chicken pate / Piquillo pepper with cod / Tomato and red sausage cookie /

Fritter with canned tuna / Meat and potato bomb

CUTTLEFISH "EMPEDRAT"

Cuttlefish tartar and veil, cold tomato and pepper soup, white beans, semi dried tomatoes, olives

OYSTER

Oyster, pickled cucumber, fennel cream & oil, bergamot

ONION

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

TURBOT

Wild turbot, its pil-pil sauce, lemon and capers jam, lemon albedo purée, crunchy capers

PASTURE LAMB

Lamb's loin, herbs emulsion, neck & chard terrine, yogurt, pâté

GREEN APPLE

Green apple soup & mousse & compote & aspic, kéfir

ANISE "CARAJILLO"

Sheep's milk curd, coffee cake and meringue, anise gel, eggplant ice cream

SWEETS WITH HERBS TO FINISH DE MEAL

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

Price 115€

Traditional bread from La Fogaina, Empordà olive oil and sheep butter service 5,50€

(indicate before starting the meal if you do not want this service)

Wine pairing (optional) 55 €

** Both menus are served on the full table*

** Option of adding a Catalan cheese selection 24,50€*

** 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

WELCOME

Vegetables consommé / Salted almond / Russian salad

VERMOUTH TIME

Olive with white vermouth / Octopus jelly salad / Pickled mussels cake /

Anchovy couple / Mushroom & garlic bonbon /

Hen's crest with grilled chicken pate / Piquillo pepper with cod / Tomato and red sausage cookie /

Fritter with canned tuna / Meat and potato bomb

CUTTLEFISH "EMPEDRAT"

Cuttlefish tartar and veil, cold tomato and pepper soup, white beans, semi dried tomatoes, olives

RED PRAWN AND PEAS

Red prawn, peas, seaweed consommé, shrimp head' mayonnaise, pea pod' panacotta

TUNA AND BETROTH

Red tuna tartar, betroth, aqua serum, fig tree leaves oil

VEGETABLES TART

Millefeuille with purple turnip, pumpkin, sweet potato and celery, cava sauce, roasted garlic

ONION

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

SEA BASS AND SAFFRON

Wild sea bass, saffron sauce, crunchy carrots, carrots cream, carrot leaves powder, orange

PORK TAIL, SEA CUCUMBERS

Pork tail, head and feet sauce, sea cucumber, green beans, seafood oil

VEAL WITH MUSHROOMS

Veal terrine, Wagyu cured meat, meat & mushrooms sauce, truffle, season mushrooms

GREEN APPLE

Green apple soup & mousse & compote & aspic, kéfir

CRÈME CARAMEL

Caramel mousse, vanilla inside, gianduja, peach jelly

COCOA, TOASTED BREAD AND OLIVE OIL

Creamy toasted bread, cocoa and carob crumble, cocoa semi sorbet and powder, olive oil

SWEETS WITH HERBS TO FINISH THE MEAL

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

Price 165€

Traditional bread from La Fogaina, Empordà olive oil and sheep butter service 5,50€

(indicate before starting the meal if you do not want this service)

Wine pairing (optional) 80€