

## Spring 24

### The “Raw”

#### **Raw red prawn in its stock with potato gnocchi 26€**

*Prawns from the waters around the Sant Sebastià Lighthouse caressed by a classic prawn stock*

#### **Three oysters, three classics 21€**

*Lightly smoked and with barbecue sauce/ in garlic / pickled shallots and tarragon*

#### **Smoked tuna “Vitello tonnato” with caper spheres, piparra pepper and cauliflower sauce 24€**

*Lightly cured and smoked tuna with fried capers and cauliflower*

#### **European barracuda tartare with a seafood infusion and a seaweed crunch 19€**

*Served with its fishing net crunch and a seaweed emulsion*

### Starters

#### **Artichoke with an egg yolk emulsion, perol sausage cream and concentrated chicken stock 22€**

*Confit and sautéed artichokes, coated in egg yolk, artichoke and perol sausage chip*

#### **Home-cooked white asparagus coated in a Hollandaise sauce, cured pork rib and potato brittle 23€**

*Asparagus coated in a Hollandaise mersaguera white grape sauce,  
bacon slices and a potato crunch*

#### **Teardrop peas immersed in a mint, marjoram and bacon package 31€**

*Cooked with its flavoured broth and accompanied by peppered bacon*

#### **Clay-cooked foie-gras Royale, corn and liquorice 23€**

*Baked in clay from La bisbal with textures of corn and liquorice essence*

*Crackers, bread and petit fours €3.80*

*If you have any intolerance or allergy let us know and we will adapt what is necessary*

## Pals

A land of rice and rice cultivators

**Rice from l'Empordà, scorched paella with langoustines,  
cuttlefish and sausages 25€**

*Browned rice, slow-fried for hours... making this the signature rice dish of l'Empordà*

**Cod rice dish with its belly, spinach and pine nuts 24€**

*Creamy dish with the Carnaroli rice variety, cod belly stew and spinach al dente*

## Fish

**“Rogers” (red mullets) with sautéed artichokes, fine cream of  
Jerusalem artichokes and egg yolk 25€**

*Accompanied by a mild vegetable consommé*

**Turbot with a fish bone velouté and a toasted almond,  
pickle and grapefruit cream 31€**

*In this dish we play with contrasts of a classic sauce, earthy and citrus notes and hazelnut textures*

**Warm leek cannelloni with scampi,  
Artisan cheese and milk cloud €24.95**

*A home classic*

**Fried rock fish with “romesquets” 30€**

*From the farm to the kitchen*

## Country Life

**Duck magret, summer pumpkin and vanilla... 25€**

*five types of acorns, four quarters of vanilla, foie-gras, caramelised cacao nibs... Chocolate sauce*

**Veal cheek cooked the old-fashioned way with its sauce, celery gratin  
and mushroom mayonnaise 23€**

*Veal cooked with its embers, earthy notes*

**Iberian pork broth, shepherd's breadcrumbs and apple  
from Torroella 24€**

*Roasted and creamy with farmhouse breadcrumbs with garlic  
from l'Empordà and apple*

## **Desserts**

### **Orange, Requit de Fonteta fresh cheese and thyme honey**

*Orange and fresh cheese cream, orange peel infusion and Cap de Creus honey brittle*

### **“Kha khao” chocolate, caramel and flor de sal**

*Different textures of 80% chocolate, cream of caramel with a touch of salt*

### **Cherry and elderflower lolly**

*Elderflower perfumed, yoghurt and ice flake lolly*

### **Pavlova with strawberry infusion, red fruit jelly sweets and hints of spice**

*Meringue crunch with an infusion of red fruits served with various textures*

### **Camomile ice cream, star anise, apple and celery frozen soup**

*Balsamic and refreshing*

**Price per person : 11€**