

## Between Tradition and Modernity

### Starters

#### **Guillardeau oyster sequence (3 pcs) 21€**

*Oyster and lime cream, sea water foam, and shallot vinaigrette*

#### **Corn foam with foie gras and vanilla 23€**

*In cocktail form, with a mi-cuit base, toasted corn, and vanilla foam*

#### **Cured and aged denton (white fish) with roots, mild escabeche and mandarin 23€**

*Evoking sashimi... dressed with a classic escabeche emulsion and toasted walnuts*

#### **Vegetable salad, mizuna, and summer truffle 22€**

*Blanched vegetables à l'anglaise with confit summer mushrooms, truffle, and a mild emulsion*

#### **Wagyu with Torroella apple textures 25€**

*Cured meat, black sesame, and apple and foie gras textures from Empordà*

#### **Cold cherry and tomato soup with ricotta and EVOO ice cream 19.50 €**

*Reminiscent of a "gazpacho" but with summer fruit and cheese contrast*

#### **Zucchini flower with Toscat cheese cream, mild basil vinaigrette, and notes of aged vinegar 24€**

*Stuffed, crispy, and served with cold zucchini cream and its ribbons*

#### **Marine version of ham with tomato bread 25€**

*Tuna belly with concassé tomato and Argudell olive oil*

#### **Andalusian-style baby squid with three mojos... 26€**

*Traditional, green pepper and jalapeño, yellow chili and turmeric*

#### **Bread, crackers, and petit fours 3.90€**

*If you have any intolerances or allergies, please let us know  
and we will adapt it for you.*

## Main Courses

### The Best of the Sea

**Warm leek cannelloni with scampi, *beurre blanc*,  
and “el Set” cheese 25€**

*The house classic*

**Carneroli rice with *caldereta* broth and scorpion fish 32€**

*By Albert Grassot, served with a saffron emulsion*

**Wild sea bass with seaweed green sauce 32€**

*Slow-cooked loin with concentrated white fish stock, seaweed, and escalivada mayonnaise*

**Fried Penegal with potato *brunoise* and mild *alioli* 32€**

*Supporting the blue economy, a little-known fish served in our village style*

**White prawn *tortellini*, sautéed tender garlic,  
and juice from their heads 26€**

*Evoking ravioli, filled with Palamós white prawn and mild sofrito*

### Our Lands

**“Mar i Montanya” of bluefin tuna with  
old cow tartare and egg yolk 28€**

*Served like a traditional steak*

**Suckling pig shoulder with spiced chutney and lemon albedo 30€**

*Slow-cooked and glazed with its demi-glace*

**Braised “lomo bajo,” ratte potato cooked with heat, and sprout salad 30€**

*Marinated veal with local herb chimichurri and spiced sauce*

**Duck breast with figs, grilled plums,  
and sweet wine from Empordà 26€**

*Cooked to taste with notes of ripe fruit and stone fruit*

**Bread, crackers, and petit fours 3.90€**

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and we will adapt it for you.*

## **The sweet world**

### **Lemon cream with celery granita 12€**

*A very digestible and refreshing dessert...*

### **“Selva Negra” 12€**

*A dessert combining cherry, chocolate, and a touch of Kirsch*

### **Melon 12€**

*Fresh melon salad playing with flavors and textures*

### **Red fruit éclair with vanilla cream 12€**

*Tribute to this classic 16th-century French pastry*

## **Ideal for sharing .....**

### **Sweet table 16€**

*Mini caramel croissant & bread with oil and chocolate  
& artisanal cheesecake & Empordà fritter*