

Starters

“LA MAR DE BE”

Perfect to sharing...

Laminated Tuna belly with tomato tartare, olives and mustard ice cream €26

Worked like a carpaccio, lightly cured, Kalamata and spicy notes

Palamós prawn in its purest state S/M (Price according to market)

One of the best products in our area

Smoked eel, fritters with foie gras and caviar €19.50

Cooked at the moment with lightly smoked eel and foie mi-cuit

Razor clam tartare with fennel, apple and pine nuts €24.50

Served in tartare with fennel gel and tart apple brunoise

Four “Guillardeau” Oysters 28€

*Two with mushroom tartare and roast juice and the others
with sea water foam and caviar*

Other starters....

Cold cherry and tomato soup with “Mató” and oil ice cream €18.50

Remembering a gazpacho, but with the fruit of summer

Our foie gras with textures of corn, quinoa crumble and vanilla €21

Creamy mi-cuit with sweet and sour sauce and hints of vanilla

White Prawn Tartare with its bouillabaisse, Saffron emulsion and sea fennel €24

*White shrimp seasoned with anchovy essence, broth from their heads
and aromatic contrasts*

White asparagus with grilled mackerel and creamy mayonnaise Of lemon -thyme €19

Home cooked with lightly smoked mackerel

Crackers, bread and petit fours €3.80

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

Main Courses

Between you and a fish there is always a fisherman...

**“Mar i montaña” of secret red tuna with old cow tartare,
fried quail egg and artisan tartufa €25**

A summer “Mar i Montanya”

Lobster tortellini with summer truffle and coral butter 29€

Homemade with lacquered lobster with its butter and truffle aroma

Cod fillet with plankton pil pil, its gut and crispy fritters €26

Low-temperature confit, marine pil pil and cod fritters

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

A home classic

Empordà-style casserole rice with crab €24

The classic local rice s

Fried rock fish with “romesquets” 29€

From the farm to the kitchen

The land and its pastures

Rice with matured meat and salmorreta €29.50

Touch of grill, slowly matured meat and fried garlic

Croissant with “wagyu” fried egg and demi glaç sauce €32

Croissant with happy chicken egg and honeyed demi glaç

**Tomahawk of Duroc porc with fresh sprouts, pickled onion,
mustard and roast juice €24**

Marinated and cooked on charcoal with balsamic and spicy notes

**Beef rib breaded with focaccia
red pesto and roasted aubergine €30**

Cooked at low temperature and served crunchy with balsamic notes

Crackers, bread and petit fours €3.80

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The sweet world

Our “Red Delicious” apple lolly with a twist of roses and rosé wine DO Empordà

Our refreshing polo shirt made with Empordà herbal tea

Strawberrie and raspberry infusion , Vanilla Chantilly and rhubarb

Infusion of ripe red fruits, creamy vanilla and acid rhubarb textures

Our “lemon pie”

Citrus albedo, cream of lemons from the orchard and its meringue

Crunchy chocolate fondant 70% with nitro popcorn

Two textures for a creamy chocolate with spicy chocolate ice cream

Carrot vegan cake

The magic of the famous Carrot Cake

Price: €10