

Spring

Product in its purest state

Sequence of "Guillardeau" oysters (3u) 21€

With carrot and orange escabeche, Corpinnat hollandaise and lemon gel

Confit artichokes with cured bacon, egg yolk, and Fermio cheese 23€

*Artichokes from the garden lightly confited with bacon,
creamy yolk, and cheese cream*

Cured and aged Denton with roots, pickles, and pine nuts 23€

Reminiscent of sashimi... seasoned and served with pickles and tubers

Spring greens salad with razor clams and citrus vinaigrette 22€

*Blanched vegetables served crispy with razor clams from
Laureano and aniseed touches*

Wagyu, foie-gras, and Torroella apple 24€

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

Grilled mackerel with textures of Figueres onion 19.50€

Onion sauce, pickled mini onions, tender onion tempura, and onion jam

Cream of fine peas with poached quail eggs, toasted brioche with herbs, and black sausage 24€

Creamy pea soup, buttered brioche, and black sausage

Marine version of ham with tomato bread 25€

"Tuna belly" with concassed tomato and Argudell olive oil

White asparagus with "Ajoblanco" with pistachios and cauliflower textures 21€

Creamy "Ajoblanco" with white asparagus, egg yolk, and bread earth

"Shrimp Tortellini," sautéed tender garlic, and shrimp head juice 26€

Reminiscent of ravioli, filled with white shrimp from Palamós and light sauté

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.*

The sea at its best

Wild seabass with green algae sauce 32€

*Loin slowly cooked with concentrated white stock, algae,
and roasted vegetable mayonnaise*

Andalusian-style squid with three sauces... 25€

The traditional one with green pepper and jalapeño, yellow chili, and turmeric

Turbot with noisette butter and citrus 30€

*Turbot seared with browned butter sauce, caramelized hazelnuts,
and blood Orange*

Scorpionfish in two cooking methods, traditional mashed potato, and its broth with kefir lime 32€

*Fried and chargrilled scorpionfish, traditional mashed potato,
and its broth infused with kefir lime*

Warm leek cannelloni with prawns, beurre blanc, “el Set” cheese 25€

The classic from the house

Our pastures

Whole roast suckling pig shoulder with spiced chutney and lemon zest 28€

Slowly cooked and glazed with its demi-glaze

Rice with wild chicken breast cooked just right with fava beans and apple 24€

Dry rice with chicken, fava beans, and roasted apple mayonnaise

Braised "Lomo Bajo," ratte potato cooked, and sprouts salad 28€

Braised beef with chimichurri from local herbs and spiced sauce

Iberian pork cheeks, mille-feuille potato, and cabbage with Ganxet beans 24€

Traditionally cooked, with our version of trinxat and Ganxet beans

Bread, crackers, and petit fours 3.90€

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The sweet world

Lemon cream with its celery granita

A very digestible and refreshing dessert...

Strawberry "Charlotte" with purple basil and homemade yogurt cream

Reminiscent of the classic strawberry and cream cake

Frozen peach cream with thyme, muesli with honeyed nuts, and calendula

Peach mousse with crunchy nuts and floral notes

Carrot

*Carrot Mimetic carrot with white chocolate,
spiced crumble, and caramelized nuts*

Cardamom chocolate mousse, cocoa sablé, and orange foam

*Different textures of chocolate combined with
orange notes*

Price per dessert: 12€