

Spring

Creamy Kenebec potato leek soup with mantis prawn and cured egg yolk 22€

*Smooth leek and potato soup, textures of local mantis prawn
with toasted flavours*

White prawn tartare with bouillabaisse and saffron and sea fennel emulsion 23€

*White prawns with essence of anchovy, broth made from the prawns'
heads and aromatic contrasts*

Crispy foie gras with apple and celery salad and thyme jelly 24€

*From the Empordà region with a refreshing salad,
local balsamic dressing and herb jelly*

Vegetable couscous with white asparagus and chlorophyll 16€

Cauliflower semolina with al dente white asparagus and essence of arugula

Sautéed artichoke with velouté, Maldonado bacon and white sausage 23€

*Artichoke confit, lightly sautéed with a velouté made from the
artichoke leaves and a white sausage sauce*

FROM THE SEA

Freshly cured sliced tuna with seafood cannelle and oil with Jurvert sauce 26€

*Lightly cured tuna loin with soft pastry
and Catalan pesto*

Palamós prawn, pure and simple (S/M)

Trawl-fished, served on a bed of seaweed

Laureano's "Fina Gorda" clams with garlic and parsley 26€

Lightly sautéed with Argudell oil, garlic and parsley

Crackers, bread and petit fours €3.80

If you have any food intolerances or allergies, let us know and we'll make any necessary adaptations

Seafood from our Coasts

**Seafood stew made from Laureano's clams, fish "Cocotxas"
and citrus meuniere 28€**

Hake collars with "Fina Gorda" clams

**Tinted rice with mini cuttlefish, sautéed peas and
a sofregit of Campeny onions 25€**

*Bomba variety rice produced by Albert Grassot in Pals, sofregit,
cuttlefish ink and sautéed peas*

Fried local fish with romesco pepper sauce 29€

From the fish market to the kitchen

**Coastal fish supreme with suquet , potatoes
Sphere, potato sphere and soft seaweed emulsion 31€**

Remembring the Catalan recipe book , saffron broth

**Temperate leek cannelloni with scampi,
cheese the Set and lactic cloud 24.90€**

A classic from Casamar

The Land and Its Pastures

Wood-fired rice with aged beef and a light brine 28€

Lightly grilled, slowly aged meat with a sofregit of garlic, nyora and xoriçer peppers

Truffled potato "Tian" with wagyu beef and Café de Paris sauce 27€

Bufet variety potatoes, truffle flakes and sautéed wagyu beef

**"Chicken-of-the-woods" (wild mushrooms) with foie gras, creamy
rosemary mayonnaise and a velvety sauce 25€**

*"Sustainable project" with foie-gras shavings,
rosemary aroma and butter demi-glace*

Crackers, bread and petit fours €3.80

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The World of Sweets

Brownie, caramel and banana

Playing with pure chocolate, spiced ice cream and pecan crumble

Creamy almond flan with pear, cloves and basil

Fresh, aromatic notes for a dessert filled with contrasts

Infused strawberries and raspberries, vanilla Chantilly and rhubarb

Ripe berries, vanilla cream and the tart textures of rhubarb

Our mini Lemon pies

Citrus albedo, lemon cream made with fruit from the orchard and meringue

Vegan carrot cake

The magic of the famous cake...

Price : 10€