

## Fall 2023

Time of Chestnuts, “panellets” and sweet potatoes. Where the wind of Garbi at the end of summer calms down and gives way to the gentle entry of the North wind, the Tramuntana. The first cold weather, the evening fog...

### Our Starters

#### **Pork mask croquettes with tangerin €18**

*Slow-cooked mask croquettes served with a tangerine gel*

#### **Soft potato cream with cheese, quail egg, foie gras and mushrooms €23**

*Creamy emulsified parmentier with artisan cheese, poached egg and notes of land*

#### **“Xesc Reina” sobrasada brioche with sweet potato “sol i serena” €19.90**

*With creamy sweet potato, cheese and honey*

#### **Two textures of foie-gras with its crumble, “Coll de Dama” figs and sweet wine gele €24**

*Two textures for the same product, with sweet and aromatic contrasts*

#### **“Laureano” razor clam stew with potato gnocchi and pilpil €23**

*Stewed slowly cooked with all the flavor of the sea, served with giant gnocchi*

#### **White prawn tartare with bouillabaisse, saffron and sea fennel emulsion €24**

*Seasoned white prawn, served with broth from its heads*

#### **Smoked eel, caviar and foie gras fritters €22**

*Instantly puffed with lightly smoked eel and mi.cuit foie*

#### **Our Waldorf salad with crab, apple, celery and caviar €19**

*A seafood version of the classic salad*

#### **Palamós shrimp in pure state S/M**

*(Price according to market)*

*Prawn with guarantee mark*

## Main Courses

### The land and its pastures

**Stuffed “Pintada” (grouse) slowly cooked  
with sweet potato and plums €26**

*Served with its sauce, creamy sweet potatoe,  
plum and pickled ginger gel*

**Oxtail sausage, caramelized onions and Ratafia sauce €22**

*Cooked according to tradition, Llofriú caramelized onion  
and creamy Ratafia sauce*

**Creamy seasonal mushrooms rice,  
pot meat and hazelnut butter €25**

*Prepared like a risotto with sprinkled sweet sausage (Perol)  
and emulsified with soft nut butter*

**“Wagyu” croissant, fried egg and sauce  
demi-glace with chopped stick €35**

*Stuffed croissant served with happy chicken egg and honeyed demi – glace*

### The sea

*Between you and the fish there is always a fisherman*

**Local lobster with tortellini, summer  
truffle and coral butter €34**

*Homemade with lacquered lobster with its butter and truffle aroma*

**“Cap de Creus” sea cucumbers with “cap I pota” and  
“mongeta de Santa Pau”(white beans) €45**

*Product and tradition in all its essence*

**Warm leek cannelloni with crayfish,  
artisan cheese and lactic cloud €25**

*A classic dish from Casamar*

**Monkfish loin with cabbage and potato “trinxat”,  
roast and herb vinaigrette €26**

*Lightly roasted with garlic oil and “trinxat”*

*Crackers, bread and petit fours €3.90*

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

## **The sweet world**

### **Our Lemon Pie**

*Citrus birch, lemon cream from the garden and its meringue*

### **Our chocolate and hazelnut mushrooms**

*With a soft crumble with nuts and chestnut chips*

### **Mas Cases fresh cheese with autumn citrus and sugar cloud**

*Working closely with our producers*

### **Our “coll de dama” fig polo with soft puree of red fruits and fresh cream**

*Refreshing fig popsicle, notes of honey and fresh whipped cream*

**Price per person: €10**

*Crackers, bread and petit fours €3.90*

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whatever is necessary.*