

Tasting Menu

(This menu will be served for a full table)

Cold cherry and tomato soup with “Mató” and EVOO ice cream

Remembering a gazpacho, but with the fruit of summer

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

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

Laminated ventresca with tomato tartare, hollandaise olives and mustard ice cream €26

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

Lobster tortellini with summer truffle and coral butter

Homemade with lacquered lobster with its butter and truffle aroma

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

Low-temperature confit, marine pil pil and cod fritters

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

Marinated and cooked on charcoal with balsamic and spicy notes

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

Our refreshing polo shirt made with Empordà herbal tea

Crunchy chocolate fondant 70% with nitro popcorn

Two textures for a creamy chocolate with spicy chocolate ice cream

Price per person: 94€

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

