

Tasting menu

*Our kitchen wants to be friendly; we try to make dishes with soul that through it we sense landscapes, current experiences and memories of the past.
(This menu will be served for a full table)*

Palamós Shrimp Lamine, Coral Royal Smoked soy sauce

Tribute to Chef Toni Izquierdo

Tomato taten, potato ratte and herbs from here

Lightly escalivada, candied potato with thyme

Chestnut and chicken cream with foie-gras powder and truffle brioche

Unctuous cream with foie gras from Emporda

"Sautéed mushrooms" with marrow cream, notes of roasted dried fruit and roast juice

Lightly sautéed with soft marrow cream, toasted and aromatic notes

Coastal fish supreme with Suquet de Azafran broth, Potato canelle and mild garlic emulsion

Recalling a classic of our cuisine, saffron broth and supreme to the point

Confit and pressed "Xesc Reina" suckling pig, served with textures of stone fruit and pebrada sauce

Lacat amb sucs d'iberics, fruit gelées and acid contrasts

Orange and carrot milkshake, pistachio and passion fruit cream

Orange textures, carrot and pistachio granita

White chocolate, cinnamon and aniseed

Chocolate flower crunch with spice and flower aromas

Price per person : 88€