Tasting Menu

(The tasting menu is served to the entire table.)

This menu is our way of telling the story of our land.
It is born from the sea that stretches before us, the orchards
and gardens that surround us, the local producers who work alongside us, and the
changing seasons that set the rhythm of our cuisine.
Quim & Maria Casellas

Crispy coca flatbread with escalivada, anchovy, smoked aubergine foam and thyme sable

A tribute to the most beloved traditions of our local cuisine, with the fragrance of roasted vegetables, the intensity of anchovy and the aromas of the Mediterranean.

Potato mille-feuille, saffron milk caps, soft-cooked egg and perol sausage Catalan sausage

A tribute to autumn cuisine, with layers of golden potato, seasonal mushrooms and the rich, velvety texture of egg yolk.

Chargrilled leek cream, Empordà cheese, crispy pork belly and balsamic

The sweetness of roasted leek, the creaminess of local cheese and the smoky, crispy touch of pork belly.

Palamós red prawns with garlic

A reinterpretation of a classic seafood dish, where the natural sweetness of the prawns blends with their rich juices, garlic and a subtle hint of spice.

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Low-temperature-cooked sea bass, sweet potato textures and black olive tapenade

The delicate flavour of sea bass combines with the sweetness of sweet potato and the Mediterranean intensity of black olives.

Veal sweetbreads, ratte potatoes, glazed pearl onions, orange and lemon verbena hollandaise

A play on textures, from crispy to tender and meltingly soft, with citrus freshness balancing the depth of the roast flavours.

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Our Lemon Cream with celery granita

Lemon in different textures with nut crumble and celery granita

Our Almond Delight

A reinterpretation of a classic: vanilla Chantilly cream and vanilla ice cream, almonds in different textures, crispy wafer with praline and milk chocolate.

Price per person: 105€

Bread, crackers and petits fours €3.90

Please inform us of any allergies or food intolerances.