

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. Each dish offers a glimpse into the Empordà—its landscapes, its traditions, its people, and the ingredients that are at the heart of its culinary identity.

Quim & Maria Casellas

Coastal Scorpion Fish Tiradito, Lightly Cured with Kombu, Kumquat & Citrus Vinaigrette

Thinly sliced Mediterranean scorpion fish, lightly cured with kombu to enhance its natural umami, served with kumquat and a bright orange vinaigrette.

Heritage Tomatoes from Can Puig, in Different Varieties and Preparations

Ripe tomatoes bring sweetness and depth, while fresh herbs evoke the aromas of the Mediterranean forest. A vibrant, refreshing dish that captures the essence of the Empordà landscape.

Blue Lobster, Lightly Poached in Seawater, with Anise Aromatics & Clarified Coral Broth

Thinly sliced blue lobster served with an anise-infused pico de gallo and a delicate clarified broth prepared from its coral.

Palamós Red Prawns with Garlic & Extra Virgin Olive Oil

A refined interpretation of the beloved Mediterranean classic, where exceptional prawns, garlic and olive oil come together in perfect harmony.

Slow-Cooked Sea Bass, Saffron Velouté, Lemon Textures, Snow Peas & Green Beans

Delicate sea bass paired with warm saffron notes and the freshness of seasonal green vegetables.

Empordà Duck Magret, Cherries & Rich Duck Jus

Roasted duck breast served at its perfect point with seasonal cherries and a silky jus balancing intensity, freshness and sweetness.

Lemon

Our refreshing lemon dessert with balsamic notes, featuring lemon in different textures, nut crumble, celery granita and a sparkling finish.

Chocolate

Dominican Republic 80% – Chocolate mousse with cocoa nibs.

Ecuador 66% – Brownie with praline and toffee.

Madagascar 64% – Light crème anglaise with red berry textures.

Peru 70% – Classic cocoa-dusted truffle with olive oil caviar.

Price per person : 100€

Bread, crackers and petit fours – €3.90