

Tasting menu

(The menus will be served for all table)

White asparagus with "Ajoblanco" with pistachios and cauliflower textures

Creamy "Ajoblanco" with white asparagus, egg yolk, and bread earth

Grilled mackerel with textures of Figueres onion

Onion sauce, pickled mini onions, tender onion tempura, and onion jam

Wagyu, foie-gras, and Torroella apple

Cured meat, black sesame, textures of apple, and foie-gras from Empordà

Cream of fine peas with poached quail eggs, toasted brioche with herbs, and black sausage

Creamy pea soup, buttered brioche, and black sausage

Warm leek cannelloni with prawns, beurre blanc, and artisan cheese

The classic from the house

Wild seabass with green algae sauce

*Loin slowly cooked with concentrated white stock, algae,
and roasted vegetable mayonnaise*

Braised "Lomo Bajo," ratte potato , and sprouts salad

Braised beef with chimichurri from local herbs and spiced sauce

Lemon cream with its celery granita

A very digestible and refreshing dessert...

Xocolate mousse, cacao sable and orange foam

Different textures of chocolate combined with orange notes

Price per person: 100€

(The price doesn't include bread, crackers, and petit fours)

Bread, crackers, and petit fours 3.90€

*If you have any intolerances or allergies, please let us know
and we will adapt it for you.*