

## Tasting Menu

*(This menu will be served for a full table)*

### **Home-cooked white asparagus coated in a Hollandaise sauce, cured pork rib and potato brittle**

*Asparagus coated in a Hollandaise mersaguera white grape sauce, bacon slices and a potato crunch*

### **Raw red prawn in its stock with potato gnocchi**

*Prawns from the waters around the Sant Sebastià Lighthouse caressed by a classic prawn stock*

### **Clay-cooked foie-gras Royale, corn and liquorice**

*Baked in clay from La bisbal with textures of corn and liquorice essence*

### **Teardrop peas immersed in a mint, marjoram and bacon package**

*Cooked with its flavoured broth and accompanied by peppered bacon*

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### **“Rogers” (red mullets) with sautéed artichokes, fine cream of Jerusalem artichokes and egg yolk**

*Accompanied by a mild vegetable consommé*

### **Iberian pork broth, shepherd’s breadcrumbs and apple from Torroella**

*Roasted and creamy with farmhouse breadcrumbs with garlic from l’Empordà and apple*

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### **Cherry and elderflower lolly**

*Elderflower perfumed, yoghurt and ice flake lolly*

### **“Kha khao” chocolate, caramel and flor de sal**

*Different textures of 80% chocolate, cream of caramel with a touch of salt*

**Price per person : 96€**

