

## Tasting Menu

*(Menus will be served for all table)*

### **Our “esqueixada” of cod with homemade tomato preserve, pickled onion and olives**

*Reinventing a classic from our traditional recipes.*

### **Butternut squash cream with fake *angel hair*, cardamom, and goat cheese from Casa Martell (Fonteta)**

*Different textures of squash: roasted, creamy, crunchy...  
paired with this cheese from Empordà.*

### **Thin slices of Wagyu beef with traditional fricandó sauce and moixernons mushrooms**

*Lightly cured and served with a rich fricandó-style sauce.*

### **Cuttlefish “tagliatelle” with smoked bacon foam, crispy pork belly and slow-cooked egg yolk**

*Sliced and sautéed cuttlefish with creamy bacon foam and rich egg yolk sauce.*

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### **Homemade veal cheek dumplings, orange chutney and demi-glace**

*Made with chestnut flour, stewed veal cheek, and various orange textures.*

### **Coastal turbot seared skin-on with Iberian ham foam and Jerusalem artichoke textures**

*The turbot brings elegance, the artichoke adds sweetness and earthy notes,  
and the ham delivers depth and salinity.*

### **Venison loin with parsnip purée, juniper sauce and chestnut chips**

*Tender, juicy venison loin served with a smooth parsnip purée,  
delicate juniper sauce and toasted chestnut chips.*

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### **Lemon Cream with Celery Granita**

*A very refreshing and digestive dessert...*

### **“Nature”**

*Different varieties and textures of chocolate  
that evoke an autumn landscape*

### **Price per person: €100**

*(Price does not include Bread, Crackers, and Petit Fours)*

**Bread, crackers and petit fours – €3.90**

*Please inform us of any allergies or intolerances – we will adapt the dishes accordingly.*