

Between Tradition and Modernity

Every year, farmers shape the landscape, and the result never fails.

The operation is a success, and the beauty that flows

from their hands is endless. Josep Pla

Chestnut, panellets, and sweet potato season. When the late summer garbí wind calms down and gives way to the gentle arrival of the northern wind, the tramuntana. The first chills, the morning fog at dawn...

Starters

**Our “esqueixada” of cod with homemade tomato preserve,
pickled onion and olives – €18**

Reinventing a classic from our traditional recipes.

**Homemade veal cheek dumplings, orange chutney
and demi-glace – €21**

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

**Vegetable salad, chanterelles, fresh herbs
and winter truffle – €22**

Blanched vegetables with autumn mushrooms, truffle, and a mild vinaigrette.

**Thin slices of Wagyu beef with traditional fricandó sauce
and moixernons mushrooms – €25**

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

**Butternut squash cream with fake angel hair, cardamom,
and goat cheese from Casa Martell (Fonteta) – €22**

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

**Sautéed mushrooms « rovellons » with potato cream,
butifarra del perol sausage and toasted pine nuts - €23**

A tribute to autumn: rovellons mushrooms sautéed with garlic and parsley over a soft potato cream that embraces the richness of the local sausage.

**Cuttlefish “tagliatelle” with smoked bacon foam,
crispy pork belly and slow-cooked egg yolk – €21**

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

**Chanterelles (camagrocs) with brown butter hollandaise
and crispy croutons – €23**

Sautéed mushrooms tied together with a nutty hollandaise sauce.

Bread, crackers and petit fours – €3.90

Please let us know of any allergies or intolerances – we will adapt the dishes accordingly.

From the Sea (Fish)

**Leek cannelloni with langoustines, beurre blanc
and artisanal cheese – €25**

A house classic.

**Coastal turbot seared skin-on with Iberian ham foam
and Jerusalem artichoke textures – €30**

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

Wild sea bass with green seaweed sauce – €28

*Slow-cooked loin with concentrated white fish stock, seaweed,
and grilled vegetable mayo.*

**Noodle casserole with Empordà-style sofrito, sausage,
cuttlefish and traditional *picada* – €24**

*Made with a local-style sofrito, a hearty *picada*, and rich fish stock.*

From the Pastures (Meat)

**Pork trotter terrine lightly seared with Palamós prawn
and root vegetables – €26**

Our interpretation of the classic surf and turf.

**Venison loin with parsnip purée, juniper sauce
and chestnut chips – €24**

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

**Duck rice with grilled red pepper, black trumpet mushrooms
and piquillo pepper emulsion – €26**

Tender duck, earthy mushrooms and sweet grilled pepper.

**Braised “lomo bajo,” ratte potato cooked with heat,
and sprout salad 30€**

Marinated veal with local herb chimichurri and spiced sauce

Bread, crackers and petit fours – €3.90

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