

Menu Punta d'en Blanc

(The tasting menu is served to the entire table.)

Some places tell the story of a land better than words ever could. Punta d'en Blanc is one of them. A corner of Llafranc where the blue of the sea meets the rugged coastline, where the Tramuntana wind shapes the landscape, and where every sunrise reminds us of the deep bond between the people of the coast and the Mediterranean Sea.

Pica-Pica to start

Green Gazpacho with Lightly Smoked Oily Fish & Balsamic Notes

Inspired by the traditional Andalusian gazpacho, prepared with tomato and green pepper to capture the freshness of summer, complemented by the mineral character of lightly smoked oily fish.

Classic Prawn Cocktail, Lettuce Foam & Orange

A modern interpretation of one of my favourite childhood dishes.

“Empedrat” of Confit Cod, Pepper Brunoise, Kalamata Olives & Cream of Ganxet Beans

A contemporary interpretation of the traditional Catalan salad of legumes and salt cod, enriched with the delicate texture of locally grown Ganxet beans.

Main Courses

Warm Leek Cannelloni, norway lobster & El Set Cheese from Mas Mercè

One of Casamar's signature dishes.

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Pals Rice with Squid & Palamós Prawns

A meeting between the rice fields of Pals and the Mediterranean waters of Palamós, inspired by one of the Empordà's most iconic recipes.

Desserts

Mandarin ice lolly, Mediterranean Herbs and its infusion

A play on freshness and aromas: mandarin popsicle, light pumpkin and cardamom foam, chamomile, mint and citrus gel, served with a delicate sparkling herbal infusion.

Price per person : 80€

Bread, crackers and petit fours – €3.90