

Punta d'en Blanc Menu

(This menu will be served for a full table)

Assorted Starters

Our foie gras with textures of corn, quinoa crumble and vanilla

Creamy mi-cuit with sweet and sour sauce and hints of vanilla

**Laminated ventresca with tomato tartare, hollandaise
olives and mustard ice cream**

Worked like a carpaccio, lightly cured, Kalamata Dutch and spicy notes

**White asparagus with grilled mackerel and mayonnaise
lemon thyme cream**

Home cooked with lightly smoked mackerel

Main courses

**Warm leek cannelloni with scampi,
Artisan cheese and milk cloud**

A home classic

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Empordà-style casserole rice with crab

The classic Arroz a la casserole served inside the sea goat

Dessert

Strawberries and raspberry infusion , Vanilla Chantilly and rhubarb

Infusion of ripe red fruits, creamy vanilla and acid rhubarb textures

Price per person : 66€

Crackers, bread and petit fours €3.80

If you have any intolerance or allergy let us know and we will adapt what is necessary

