

Punta d'en Blanc

(This menu will be served for a full table)

Assorted starters

Salt-cured mackerel in a green olive and orange juice

Cured in salt, sugar and with acidic notes

Foie gras with conger eel

A different sea and mountain

Freshly made Guacamole with a shredded burrata salad, peppermint and nachos

Prepared with a pestle and mortar with Empordà burrata, peppermint oil and home-made nachos

Main courses

Warm leek cannellone with crayfish and artisanal chese

A classic that accompanies us from the beginning

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Rice from Albert Grassot with porc rib and white prawns

Classic rice from Emporda

Dessert

Lemon cream with granita of celery and effervescent rock

Refreshing lemon cream with balsamic garnish

Price per person : 62€