

## **Punta d'en Blanc Menu**

*(This menu will be served for a full table)*

### **Assorted Starters**

**Smoked tuna “Vitello tonnato” with caper spheres,  
piparra pepper and cauliflower sauce**

*Lightly cured and smoked tuna with fried capers and cauliflower*

**European barracuda tartare with a seafood infusion and a  
seaweed crunch**

*Served with its fishing net crunch and a seaweed emulsion*

**Artichoke with an egg yolk emulsion, perol sausage cream and  
concentrated chicken stock**

*Confit and sautéed artichokes, coated in egg yolk, artichoke and perol sausage chip*

### **Main Courses**

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

*A home classic*

**Rice from l'Empordà, scorched paella with langoustines,  
cuttlefish and sausages**

*Browned rice, slow-fried for hours... making this the signature rice dish of l'Empordà*

### **Dessert**

**Orange, Recuit de Fonteta fresh cheese and thyme honey**

*Orange and fresh cheese cream, orange peel infusion and Cap de Creus honey brittle*

**Price per person : 68€**

*Crackers, bread and petit fours €3.80*

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

