

Punta d'en Blanc

(This menu will be served for a full table)

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

&

Squid-ink rice dish with sea spaghetti

A tribute to Can Bosch de Cambrils

Dessert

Lemon cream with granita of celery and effervescent rock

Refreshing lemon cream with balsamic garnish

