

## **Punta d'en Blanc**

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

### **Assorted starters**

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**“Melva” (blue fish) greased with onion juice from Figueras in vinegar,  
sweet potato and hints of pepper**

*Filleted without slaughter, gently marinated and accompanied  
with sweet potato cream*

**Sobrassada from “Xesc Reina” Sandwich and sweet potatoe**

*A remembering of a Bikini Sandwich*

**Our Empordà Foie Gras with its crumble and apple textures**

*Spiced chutney, spiced bread and muscat gelée*

### **Main courses**

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**Warm leek cannellone with crayfish and artisanal chese**

*A classic that accompanies us from the beginning*

**&**

**Creamy Mushrooms rice, perol sausage and hazelnut butter**

*Worked like a risotto with "spreaded" butifarra de  
perol and emulsified with smooth nut butter*

### **Dessert**

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**Lemon cream with granita of celery and effervescent rock**

*Refreshing lemon cream with balsamic garnish*

**Price per person : 62€**

