

## Punta d'en Blanc menu

*(The menus will be served for all table)*

### Assorted Starters

**Our “esqueixada” of cod with homemade tomato preserve,  
pickled onion and olives**

*Reinventing a classic from our traditional recipes.*

**Cuttlefish “tagliatelle” with smoked bacon foam,  
crispy pork belly and slow-cooked egg yolk**

*Sliced and sautéed cuttlefish with creamy bacon foam and rich egg yolk sauce.*

**Sautéed mushrooms “Rovellons” with silky potato cream,  
butifarra del perol sausage and toasted pine nuts**

*A tribute to autumn: rovellons mushrooms sautéed with garlic and parsley over a soft potato cream that embraces the richness of the local sausage.*

### Main Courses

**Leek cannelloni with langoustines, beurre blanc  
and artisanal cheese**

*A house classic.*

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**Duck rice with grilled red pepper, black trumpet mushrooms  
and piquillo pepper emulsion**

*Tender duck, earthy mushrooms and sweet grilled pepper.*

### Dessert

**Melon**

*Fresh melon salad playing with flavors and textures*

**Price per person: 70€**

*(Price does not include Bread, Crackers, and Petit Fours)*

**Bread, crackers and petit fours – €3.90**

*Please inform us of any allergies or intolerances – we will adapt the dishes accordingly.*