

Punta d'en Blanc menú

(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

Tap de Cadaqués

*Soaked in cinnamon syrup, with a vanilla contrast,
carquinyolis (Catalan almond biscuits) and candied fruit.*

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.