

Punta d'en Blanc Menu

(This menu will be served for a full table)

Assorted Starters

Freshly cured sliced tuna with seafood cannelle and oil with Jurvert sauce

*Lightly cured tuna loin with soft pastry
and Catalan pesto*

Vegetable couscous with white asparagus and chlorophyll

Cauliflower semolina with al dente white asparagus and essence of arugula

Crispy foie gras with apple and celery salad and thyme jelly

*From the Empordà region with a refreshing salad,
local balsamic dressing and herb jelly*

Main courses...

Temperate leek cannelloni with scampi, cheese the Set and lactic cloud

A classic from Casamar

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Tinted rice with mini cuttlefish, sautéed peas and a sofregit of Campeny onions

*Bomba variety rice produced by Albert Grassot in Pals, sofregit, cuttlefish ink and
sautéed peas*

Desserts

Our mini Lemon pies

Citrus albedo, lemon cream made with fruit from the orchard and meringue

Price per person: 66€