Menu Punta d'en Blanc

(The tasting menu is served to the entire table.)

Some places tell the story of a land better than words ever could.
Punta d'en Blanc is one of them. A corner of Llafranc where the blue of the sea meets the rugged coastline, where the Tramuntana wind shapes the landscape, and where every sunrise reminds us of the deep bond between the people of the coast and the Mediterranean Sea.

Pica-Pica to start

Crispy coca flatbread with escalivada, anchovy, smoked aubergine foam and thyme sable

A tribute to the most beloved traditions of our local cuisine, with the fragrance of roasted vegetables, the intensity of anchovy and the aromas of the Mediterranean.

Potato mille-feuille, saffron milk caps, soft-cooked egg and perol sausage Catalan sausage

A tribute to autumn cuisine, with layers of golden potato, seasonal mushrooms and the rich, velvety texture of egg yolk.

Mi-cuit foie gras terrine with ratafia liqueur, homemade quince and grape chutney

The richness of foie gras meets the aromas of ratafia, the sweetness of quince and the sweet-and-sour notes of grapes.

Main Courses

Leek cannelloni with langoustines

Casamar's signature classic.

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Creamy rice with crispy pig's trotter, Yellowfoot chanterelles, and black garlic emulsion

The creamy rice embraces the aromas of the forest, while the pig's trotter adds character and the truffle leaves its distinctive fragrance.

Desserts

Spiced Pumpkin Tatin with Honey

Spiced pumpkin tatin with ginger and cardamom, accompanied by fluffy sponge cake, spiced crumble and honey ice cream.

Price per person: 75€

Bread, crackers and petit fours – €3.90