

we propose,

our essence...

univers local 75

harmony of wines 42

pumpkin cream. spider crab, milk skin and orange

duck timbale. foie gras, pear and smoked eel

razor. brined partridge, vegetables and vinegar

egg omelette. eggplant. truffle and herring roe

cod. chickpeas, cod tripes and bacon

baby lamb hock from mas marcè. peas, garlic and sheep cheese fondue

five gironins cheese. refined and contrasted

lemon. sheep yogurt, peach and honey

chocolate. banana, hazelnut and meringue milk

with products from the region...

la terra 57

harmony of wines 28

duck timbale. foie gras, pear and smoked eel

cod. chickpeas, cod tripes and bacon

beef benciada à la royale. turnips, ratafia and juniper

five gironins cheese. refined and contrasted

catalan custard. red fruits, cinnamon and moscovado

our origins and memory...

noves tradicions 40

harmony of wines 22

warm and smoked mackerel. brined partridge, vegetables and vinegar

cod. rustic bread soup, white ganxet beans and pepper

pork trotters. perol sausage, sea cucumbers and endive

sheep curd. oven apple, liquorice and spices

these menus only will be served for complete table. All the menus will be served until 15 h and 22h.

8% d'i.v.a. inclue

with a big respect for the tradition and empordanesos products,

starters

cannelloni. traditional roasted of poularde, truffle and mushrooms à la crème	24
pumpkin cream. crayfish, milk skin and orange	20
grilled octopus. potato purée, red pepper and ink	20
duck timbale. foie gras, pear and smoked eel	20
steak tartar of bencriada beef. mustard, onion and spices	18
warm and smoked mackerel. brined partridge, vegetables and vinegar	18

de la terra

baby lamb shoulder from mas marcè. peas, garlic and sheep cheese fondue	29
beef bencriada à la royale. turnips, ratafia and juniper	29
pork trotters. perol sausage, sea cucumbers and endive	29
grilled and restful pigeon. red fruits, anchovies and coffee	26

de la mar d'amunt

fish from the fish roses market. young leeks, trompetes and romesco	30
john dory. artichokes, orange skin and sorrels	30
blackbelly rosefish. potatoes red suquet, cabbage and lard	26
cod. chickpeas, cod tripes and bacon	26

we recommend ordering dessert at the beginning of the meal due to preparation time

from the sweet world

lemon. sheep yogurt, peach and honey	10
chocolate. banana au rohm, hazelnut and meringue milk	10
catalan custard. red fruits, cinnamon and moscovado	10
five gironins cheese. refined and contrasted	15

the most part of products are empordanesos and organic
8% of i.v.a. included