

New year's eve menu

artisanal wheat bread from aiguamolls

empordà olive oil selection

pomegranate with empordà cider, grapefruit and juniper

carrot cornet with fine herbs vinaigrette and peppers

potato and black lemon with mustard, black olives and garrigue herbs

dried tomato polvoron with olive oil and coriander

beetroot rock with sumac and apple vinegar

pine nuts and everlasting flower

hazelnuts and rosemary oil

red seaweed skein with radish and quinoa

oignon from figueres and licorice stick

nettles biscuit with fresh cheese and nettles pesto

gallinera rice skin crystal with paprika

red prawns from roses with pumpkin, orange and basil

scallop in capon marinade with eggplant, bottarga and green apple

cod and its brandade with cauliflower and black trumpets, buckwheat and caviar

sea bass and artichokes with rooster combs and parsley root, trout roe and sea fennel

empordanès duck with its royal and its ham, smoked eel, sweet potato and kohlrabi

lemon with blackberries, yogurt and lemon verbena

catalan custard and quince with cinnamon, carquinyoli and moscovado

glass of cava · 12 grapes

Christmas's brioche

poppy seeds and citron madeleine

empordà ratafia canelè

orange and clove jelly candy

ruby chocolate and peppers caramel brittle

almonds and citrus chocolate

pistachios chocolate

raspberry and feuilletine flakes chocolate

Price: 225 euros (10% i.v.a. included) · Drinks not included