



we offer two menus to enjoy our sea and mountain cuisine without sacrificing current touches, where the Empordà flavors stand out, always based on local and sustainable products.

in this way we try to relate all the elements that surround us to make possible a seasonal cuisine based on the natural landscape of the Alt Empordà; sober but essential; evolutionary and humble but authentic. A cuisine that must be a reflection of our philosophy, opening our local universe to everyone.

the splendor of nature; the fullness of our land; the evolution of tradition.

hotel – restaurant Empòrium \*\*\*  
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família Jordà i Giró



menu univers local		menu sea and mountain	
189		129	
wine pairings		wine pairings	
80		60	
artisanal wheat bread from aiguamolls		artisanal wheat bread from aiguamolls	
empordà olive oil selection		empordà olive oil selection	
sucre melon with empordà cider, grapefruit and juniper		sucre melon with empordà cider, grapefruit and juniper	
carrot cornet with fine herbs vinaigrette and peppers		carrot cornet with fine herbs vinaigrette and peppers	
potato and black lemon with mustard, black olives and garrigue herbs		potato and black lemon with mustard, black olives and garrigue herbs	
dried tomato polvoron with olive oil and coriander		dried tomato polvoron with olive oil and coriander	
beetroot rock with sumac and apple vinegar		beetroot rock with sumac and apple vinegar	
pine nuts and everlasting flower		pine nuts and everlasting flower	
hazelnuts and rosemary oil		hazelnuts and rosemary oil	
red seaweed skein with radish and quinoa		red seaweed skein with radish and quinoa	
oignon from figueres and licorice stick		oignon from figueres and licorice stick	
nettles biscuit with fresh cheese and nettles pesto		nettles with fresh cheese and nettles pesto	
gallinera rice skin crystal with paprika		gallinera rice skin crystal with paprika	
red prawns from roses with almonds, tomato and basil		red prawns from roses with almonds, tomato and basil	
mackerel in capon marinade with bonica eggplant, bottarga and green apple		aperdiuada hen egg and cod brandade with cauliflower, black trumpets and buckwheat	
veal from aiguamolls and smoked eel with root vegetables and herbs, foie gras and buckwheat		sea bass and leeks with ull ros beans and rooster combs, trout roe and celery	
turbot and zucchini 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	
fishhook squid and black perol with sea and land vegetables, black trumpets and romesco		lemon with blackberries, ripollesa sheep yogurt and lemon verbena	
fire flocks kid goat with chard in catalan style and caviar, smoked sardine and cheese		catalan custard and figs with cinnamon, carquinyoli and moscovado	
mozzarella with pollen and honey from alberes		poppy seeds and citron madeleine	
six artisan refined and contrasted cheeses		empordà ratafia canelé	
lemon with blackberries, ripollesa sheep yogurt and lemon verbena		mandarine and clove jelly candy	
orange salad		ruby chocolate and peppers caramel brittle	
poppy seeds and citron madeleine		almonds and citrus chocolate	
empordà ratafia canelé		pistachios chocolate	
mandarine and clove jelly candy		raspberry and feuilletine flakes chocolate	
ruby chocolate and peppers caramel brittle			
almonds and citrus chocolate			
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		Salvador, Màrius, Joan and Elena wish to you a nice experience	
these menus only will be served for complete table. All the menus will be served until 14:00 h and 21:00 h.		these menus only will be served for complete table. All the menus will be served until 14:00 h and 21:00 h.	
10% taxes included		10% taxes included	