



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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www.emporiumhotel.com
família Jordà i Giró



menu univers local
189
wine pairings
80
artisanal wheat bread from aiguamolls
empordà olive oil and butters selection
pomegranate with empordà cider, grapefruit and prickly juniper
carrot cornet with fine herbs vinaigrette and peppers
potato and black lemon with mustard, black olives and aspres herbs
dried tomato polvoron with olive oil and sweet marjoram
beetroot rock with sumac and apple vinegar
walnuts with black garlic and llimonet
pine nuts and everlasting flower
hazelnuts and rosemary oil
red seaweed skein with sorghum and ravenissa radish
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
brown crab in capon marinade with bonica eggplant, bottarga and green apple
veal from albera and smoked eel with root vegetables and marsh herbs, foie gras and cloth curd
turbot and artichokes with rooster combs and parsley root, trout roe and sea fennel
fishhook squid and black perol with sea and land vegetables, black trumpets and romesco
fire flocks kid goat with chard in catalan style and caviar, smoked sardine and cheese
mozzarella with pollen and honey from alberes
six artisan refined and contrasted cheeses
lemon with blackberries, ripollesa sheep yogurt and lemon verbena
musician's dessert
poppy seeds and citron madeleine
empordà ratafia canelè
mandarine and clove jelly candy
ruby chocolate and peppers caramel brittle
green anise and imperial lemon chocolate
salted pistachios chocolate
grilled corn and salted caramel chocolate

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

menu sea and mountain
129
wine pairings
60
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red prawns from roses with pumpkin, orange and basil
aperdiuada hen egg and cod brandade with cauliflower, black trumpets and buckwheat
sea bass and leeks with ull ros beans and rooster combs, trout roe and celery
empordanès duck with its royal and its ham, smoked eel, sweet potato and kohlrabi
lemon with blackberries, ripollesa sheep yogurt and lemon verbena
catalan custard and quince with cinnamon, carquinyoli and moscovado
poppy seeds and citron madeleine
empordà ratafia canelè
mandarine and clove jelly candy
ruby chocolate and peppers caramel brittle
green anise and imperial lemon chocolate
salted pistachios chocolate
grilled corn and salted caramel chocolate
Salvador, Màrius, Joan and Elena wish to you a nice experience

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