



hotel – restaurant Emporium ***
c/ Santa Clara, 31 17486 Castelló d'Empúries
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www.emporiumhotel.com
família Jordà i Giró

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.



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, ripplesa sheep yogurt and lemon verbena

musician's dessert

poppy seeds and citron madeleine

empordà ratafia canelé

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

menu sea and mountain

129

wine pairings

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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, ripplesa sheep yogurt and lemon verbena

catalan custard and quince with cinnamon, carquinyoli and moscovado

poppy seeds and citron madeleine

empordà ratafia canelé

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

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

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