



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

194

wine pairings

85

artisanal wheat bread from aiguamolls
empordà olive oil and butters selection

sorb apple 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 brown rice skin crystal with paprika

red prawns from roses with almonds, cherries 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 green peas 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

134

wine pairings

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aperdiuada hen egg and cod brandade with cauliflower, black trumpets and buckwheat

sea bass and white asparagus 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 strawberries with cinnamon, carquinyoli and moscovado

poppy seeds and citron madeleine

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grilled corn and salted caramel chocolate

Salvador, Màrius, Joan and Elena wish to you a nice experience

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