emporium
restaurant

hotel – restaurant Empòrium ***
c/ Santa Clara, 31 17486 Castelló d'Empúries
tel. +34 972 25 05 93
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.

MICHELIN
2026

2 soles
guía repsol 2026

menu univers local

194

wine pairings

85

artisanal wheat bread from aiguamolls

empordà olive oil and butters selection

pomegranate 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

onion from figueres and licorice stick

nettles biscuit with fresh cheese and nettles picada

gallinera brown 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, black chickpeas and trout roe

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 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

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

65

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

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nettles with fresh cheese and nettles picada

gallinera brown rice skin crystal with paprika

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 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

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