

new year's eve menu

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

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

sea bass and artichokes with rooster combs and parsley root, black chickpeas and trout roe

fire flocks kid goat and caviar with kohlrabi and truffle, smoked sardine and sweet potatoes

lemon with blackberries, ripollesa sheep yogurt and lemon verbenà

musician's dessert

glass of cava Laietà Gran Reserva d'Art Laietà · 12 grapes

Christmas's brioche

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

Price: 250euros (10% i.v.a. included) · Drinks not included