



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 \*\*\***  
c/ Santa Clara, 31 17486 Castelló d'Empúries  
tel. +34 972 25 05 93  
[www.emporiumhotel.com](http://www.emporiumhotel.com)  
família Jordà i Giró

menu univers local

118

wine pairings

55

empordà olive oil selection

grape with empordà cider, grapefruit and juniper

carrot cornet with fine herbs and peppers

acid potato with mustard, black olives and garrigue herbs

dried tomato polvoron with olive oil and coriander

beetroot rock with sumac and apple vinegar

hazelnuts and rosemary oil

red seaweed skein with radish and quinoa

nettles biscuit with fresh cheese and pesto

cereals skin crystal with paprika

red prawns from roses with zucchini, orange and basil

acorn duck and smoked eel with root vegetables and figueres onion soup, foie gras and buckwheat

turbot and green peas with morels and celery, trout roe and sea fennel

kid goat shoulder with cauliflower and caviar, smoked sardine and cheese

orange flower brioche with empordà mozzarella and honey from alberes

six artisan refined and contrasted cheeses

lemon with blackberries, yogurt and mint

musician's dessert

empordà ratafia canelé

orange and clove jelly candy

ruby chocolate and peppers caramel brittle

almonds and citrus chocolate

pistachios chocolate

raspberry and feuilletine flakes chocolate

selection of artisan bread 4 € - indicate before starting the meal if you do not want this service.

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

84

wine pairings

45

empordà olive oil selection

grape with empordà cider, grapefruit and juniper

carrot cornet with fine herbs and peppers

acid potato with mustard, black olives and garrigue herbs

dried tomato polvoron with olive oil and coriander

beetroot rock with sumac and apple vinegar

hazelnuts and rosemary oil

red seaweed skein with radish and quinoa

nettles biscuit with fresh cheese and pesto

cereals skin crystal with paprika

white prawns from roses with zucchini, orange and basil

cod and white asparagus with santa pau beans and rooster combs, trout roe and celery

acorn duck à la royal and its ham with smoked eel, sweet potato and turnips

lemon with blackberries, yogurt and mint

catalan custard and green apple with cinnamon, carquinyoli and moscovado

empordà ratafia canelé

orange and clove jelly candy

ruby chocolate and peppers caramel brittle

almonds and citrus chocolate

pistachios chocolate

raspberry and feuilletine flakes chocolate

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

selection of artisan bread 4 € - indicate before starting the meal if you do not want this service.

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