



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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www.emporiumhotel.com
família Jordà i Giró



menu univers local

168

wine pairings

70

empordà olive oil selection

pomegranate with empordà cider, grapefruit and juniper

carrot cornet with fine herbs vinaigrette 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

pine nuts and everlasting flower

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

mackerel in capon marinade with eggplant, bottarga and green apple

veal from aigumolls and smoked eel with root vegetables and herbs, foie gras and buckwheat

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

fishhook squid and black perol with sea and land vegetables, black trumpets and romesco

kid goat shoulder with chard in catalan style 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

poppy seeds and citron madeleine

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

118

wine pairings

60

empordà olive oil selection

pomegranate with empordà cider, grapefruit and juniper

carrot cornet with fine herbs vinaigrette 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

pine nuts and everlasting flower

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

farmer egg and cod brandade with cauliflower, black trumpets and buckwheat

sea bass 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 kohlrabi

lemon with blackberries, yogurt and mint

catalan custard and green apple with cinnamon, carquinyoli and moscovado

poppy seeds and citron madeleine

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

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