

❧ The Degustation Menú ❧

The appetizer

Bread with tomato and pork feet sausage

The starter

Maresme's white asparagus au gratin with just mayo and apple and avocado

The soup

Mantis shrimp soup with tear peas from Maresme

The fish

Red tuna fish Balfegó, wine chutney and dried apricots

The meat

Sweetbreads with morels and foie gras royal

The dessert

Sabayon, ice cream of Catalan cream, pumpkin ginger with white chocolate, strawberry velvet

precio: 49,00

❧ Starters of the Season ❧

- *Salad with rugula, mango, ripollesa sheep cheese, toasted pine nuts, cava vinaigrette 12,75
- Maresme's white asparagus au gratin with just mayo and apple and avocado 17,50*
- *Mi-cuit of foie-gras, bread with raisins and nuts, caviar of moscatell 18,40 (11,95 ½)
- *Iberian ham from Guijuelo with bread with tomato 18,95 (12,30 ½)
- *Carpaccio of pork feet, sautéed of mushrooms and shrimp and salad with vinaigrette 12,20
- Cream of fish with clams, mussels and rice "Port Lligat style" 9,55*
- Mantis shrimp soup with tear peas from Maresme 10,10*
- *Morels with cream of foie-gras and wild rice 18,60
- Cannelloni home made with béchamel sauce and cheese au gratin 11,45*
- Cod brandade croquettes with spinach catalan's style and its pil-pil 12,50*
- *Snails stewed little hot in Catalan style 13,90 (8,95 ½)
- *Clams sautéed with garlic and 18,15 (11,80 ½)
- Batter-Dipped fried squid rings 11,45 (7,45 ½)*
- Ca la Teta's croquettes with salad and vinaigrette 9,95 (6,50 ½)*

❧ The Rices ❧

(Ecologic rice Tramuntana variety Onice from Aiguamolls)

*Paella Duran's style 18,30

*Paella fisherman's style with lobster 29,35

"Fideuada" (noodles) with cuttlefish 16,80

❧ Fish & Shellfish ❧

Red tuna fish Balfegó, wine chutney and dried apricots 28,50

*Fillets of sole in orange sauce with shrimp ravioli 28,20

Medallions of monkfish with prawns and clams with sauce of Cadaqués style 25,55

Cod with gratin roast garlic mousseline and candied potato 25,20

*Prawns flavored with smooth aioli mousseline 21,85

*Bass from Rosas fish market prepared to your taste 29,90

❧ Meats From l'Empordà ❧

*Roast wild partridge flamed with brandy, potato straws 26,45

*Medallions of beef fillet with foie-gras and truffle sauce 24,85

*Sirloin steak flambé with mushrooms sauce and fettuccini 23,65

Sirloin steak Roquefort gratinated and puff pastry of potatoes parmentier with black olives 23,55

*Original steak Tartare 27,75

Duck thigh with pears Divine Dali 19,05

Sweetbreads with morels and foie gras royal 16,50

*Roast lamb with baked potatoes and onion 26,20

Bread 1,95

(*) gluten-free or can be prepared without gluten