

Summer in the Ampurdan

Slivers of “Jabugo” acorn-fed ham
27,50

Porcini mushroom croquets and foie-gras
17,00

Corn fed chicken croquets and with serreno ham “Jabugo”
15,00

Local anchovies with sweet “*coca de vidre*” biscuit
17,00

Salad of mackerel in a light “escabeche”
22,00

Cod crisp, white kidney bean salad
21,00

Apple and leeks soup with edible crab
22,00

Foie-gras cannelloni with mushrooms, artichokes and tartuffo oil
25,00

Squid stuffed sweetened to low temperature with foie-gras and porcini mushrooms
51,00

Roasted sea bass with fennel
36,00

Little skate in sauce of five peppers with black noodles
26,00

Fish of the market with bacon and roasted juice
38,00

Crackling of Pork trotter stuffed with crayfish of Roses
55,00

Duck without bones with capers and anchovy
25,70

Baby lamb (from Ripoll) with almond milk
31,00

Beef “cap i cua” crisp (made from the head and feet) with apple, pumpkin and red Empordà wine
24,50

Bread, butter and petit-fours
4,90

These prices include 8% VAT.