

Menu

Cold starters –

- **Special oysters Amélie** from the Atlantic commune of *Marennes* - 6 units 31,90€
- Tarragon and sherry vinaigrette / cucumber water and pickled cucumbers / olive and orange juice
- **Salad of buds** with bottarga and beetroot, yogurt and pistachios 26,90€
- Osmotized buds with grated bottarga and candied beetroot cubes filled with yogurt and pistachios
- **"The Tsunami"**, the best of the sea "au naturel" and cold almond soup 38,60€
- Shrimp, langoustine, clam, razor-clam, cockle, scallop, sea urchin; marinated on a sea water jelly and almond soup
- **Tartar of prawns** from *Roses*, its coral and Beluga caviar 64,00€
- Prawn tartar seasoned with olive oil, salt and pepper, caviar and air of its essence

Hot starters –

- **Sautéed beans "del ganxet"**, sea cucumber, cod tripe and pil-pil 37,00€
- Stewed beans, sea cucumber sauté with cod tripe and roasted garlic aioli
- **"Escudella Marinera"** with "Galet" pasta stuffed with crayfish and vegetables 33,60€
- Our version of the classic "Escudella"
- **Scampi** with calf sweetbreads and mushrooms 59,00€
- "Mató", tender garlic and truffle vinaigrette with pine nuts

Fish and seafood –

- Our version of the *"Suquet"* (fish stew) of **scorpionfish**, a tribute to the fishermen of *Roses* 47,50€
- Cooked scorpionfish in a base of "Suquet", potato, artichoke, toast, saffron and parsley oil
- **Sole of Cap de Creus**, chicken juice with garlic and lemon cauliflower 50,20€
- Sole served with cauliflowers hard boiled in lemon mayonnaise, pecan and diced mojama
- **Red mullet** with beef marrow, cabbage and mashed potatoes with *Jabugo ham* 44,90€
- Red mullet, green cabbage sauce, marrow confit served with mashed potatoes and Jabugo Ham, ratafia and orange

Lobster in 4 services –

120,00€

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- Claws in tempura
- Elbows in “salpicon”
- The body in beurre blanc and caviar
- Head with muslin of its coral

Meats –

- **Bresse pigeon** cooked in different styles, flower petals of purple onion 52,20€
 - Confit breasts, confit thighs, liver pâté and consommé
- **Rabbit saddle civet, foie sauce and apple** 42,90€
 - Boneless rabbit stewed in traditional civet, gelatine of apple water, foie sauce and cocoa
- **Wagyu** fore rib with “*Rafa Zafra*” potatoes and pepper (300 gr) 75,00€
 - Fore rib, with fried potatoes and “Padron” green peppers
- **Ribs** from *Empordà* with our version of a escalivada 55,05€
 - Roasted ribs and accompanied with a purée of eggplant, pepper, onion and potato

Desserts –

- **Whiskey cake:** Dehydrated meringue filled with bourbon cream, caramel and bourbon ice cream 15,00€
- **Chocolate Pionono:** Emphyreumatic chocolate sponge cake, frozen gelatine of chocolate 64%, white chocolate ice cream 16,60€
- **Lemon Pie:** Toffee and “neula” (catalan biscuit) tart with creamy lemon and meringue ice cream 13,70€
- **Vanilla and red fruits mille-feuille :** Caramelised layers of brick pastry, whipped cream and red fruits 15,90€

Menu –

- Menu **els Brancs** 95€
- Menu **Experience** 145€