

FARNERS

Salty bonbon filled with creamy spring mushrooms and mint

Red prawn carpaccio, roasted garlic juice and pork feet

Sour apple macaron, foie gras and spices

From our orchard to your plate

Catalan style gyoza stuffed with suckling veal cheek and toasted pine nuts



White asparagus with pickled chanterelle, ham soup and almond

Hake on skewer with vegetable hollandaise sauce

Fricassee of acorn-fed Iberian pork, coconut and parsnip



Artisan cheeses with their accompaniments
(supplement of 7,50 €)



Soft spherical Violet and banana foam

Spring strawberries with licorice and smoked

WINE CELLAR

Selection of wines D.O.Empordà

Mineral waters



55€ /person

VAT included