

Menú Farners

Appetizer



Cream of greens with pumpkin tile, mascarpone "canel" and carrot
Artichoke hearts with mushroom sauted, foie and Pedro Ximénez reduction
Branded cod ravioli with red pesto and "Tou dels Til.lers" air



Pickled croaker with vegetables on creamy corn



Pork confit at low temperature with celery and tarragon pannacotta on tear of black garlic



Artisan cheeses with their accompaniments
(supplement of 9,50 €)



Ginger and coconut cream with lime sorbet
Oil gingerbread, white chocolate ganache with mandarin sorbet

WINE CELLAR

Selection of wines D.O.Empordà
Mineral waters

55€/person
VAT included