

Essence Menu

Opening courses

Smoked Balfegó bluefin tuna tartare with trout roe, wakame seaweed and green tomato gazpacho.

Chargrilled white and green asparagus, smoked beurre blanc, toasted hazelnuts and cured egg yolk.

Fresh Blanes prawn, reverse-fried, with smoked oil and citrus notes.

Steamed razor clam with beetroot purée, lime gel and fennel.

First course

Crispy corn taco filled with Port wine foie gras cream and salt-cured foie gras, finished with freshly grated vanilla and served with sheep's milk ice cream.

Crispy pig's trotter with its own jus, pistachio powder, black garlic aioli and basil.

Fish

Chargrilled sole with beurre blanc sauce and Mediterranean notes of mint, orange and lemon.

Meat

Pato silvestre en tres texturas: burger especiada de sus muslos, pechuga asada, paté de su hígado con trufa, setas y consomé.

Pre-Dessert

Sorbete de daiquiri con gel de limón, menta, caña de azúcar y ron.

Dessert

Violets, tangy yoghurt, blueberries, elderflower honey and dried flower crisp.

Reimagined strawberry lollipop with caramel; a fresh and crunchy bite, a sweet touch of nostalgia.

Coffee and petits fours.