











# ESSÈNCIA

*Gastronomic Tasting Menu*

## TO START




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

Chargrilled and confit calçots with nuts, candied tomatoes, romesco ice cream and charcoal bread     

Fresh Blanes prawn, lightly fried inside-out, with smoked oil and citrus 




Steamed razor clam with beetroot purée, lime gel and fennel 

## FIRST COURSE




Crispy corn taco with Porto foie cream and salt-cured foie, finished with freshly grated vanilla, served with sheep's milk ice cream   

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

## FISH

Grilled skate in a coffee and carrot escabeche, with a mosaic of vegetable purées, parsnip and capers   

## MEAT

Wild duck in three textures: spiced leg burger, roasted breast, and foie pâté with truffle, mushrooms and consommé   

## PRE-DESSERT

Daiquiri sorbet with lime gel, mint, sugar cane and rum

## DESSERTS

Violets, tangy yogurt, blueberries, elderflower honey and dried flower crisp  

Sweet and savoury popcorn textures with caramel and toasted white chocolate    

Coffee and petit fours

110€

**Sant Pere**  
RESTAURANT