

PALAU MENU


35,00 €

STARTERS

To share in the centre of the table or choose one from

Variety of seasonal tomatoes with smoked sardine,
basil, walnuts and Garrotxa goat cheese

Homemade mi-cuit of foie gras made with fried corn crust and
Torroella Golden Delicious apple compote

Duck confit and horn of plenty mushroom croquettes with black garlic emulsion 

MAIN COURSE

Choose one from:

Veal

Twice-cooked veal cheek with crushed cabbage and potato,
salt and pepper and ratafia sauce

Easy Monkfish

Grilled monkfish loin with sautéed green asparagus, romesco and oil 

Empordà black rice

Bahia rice * from Estany de Pals with cuttlefish and shrimps from the bay
of Roses with false garlic and parsley mayonnaise

Steak

Steak (500 g) with cream of foie gras old style baked potato,
onion and red pepper (4,00 € supl.)

DESSERTS

To share in the centre of the table or choose one from

Can Pauet curd

Can Pauet de Jafre curd with apple confit and honey
with caramelised hazelnut crunch

Our brownie

Warm chocolate and nut cake with ice cream and almond crumble

Ice cream

Angelo Corvitto artisan ice cream (ask your waiter for flavours)

*Variety of rice dishes

Prices per person with VAT included. Wine, water, bread and desserts included.