



we offer two menus to enjoy our sea and mountain cuisine without sacrificing current touches, where the Empordà flavors stand out, always based on local and sustainable products.

in this way we try to relate all the elements that surround us to make possible a seasonal cuisine based on the natural landscape of the Alt Empordà; sober but essential; evolutionary and humble but authentic. A cuisine that must be a reflection of our philosophy, opening our local universe to everyone.

the splendor of nature; the fullness of our land; the evolution of tradition.

**hotel – restaurant Empòrium \*\*\***  
c/ Santa Clara, 31 17486 Castelló d'Empúries  
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www.emporiumhotel.com  
família Jordà i Giró



menu univers local

168

wine pairings

80

empordà olive oil selection

pomegranate with empordà cider, grapefruit and juniper

carrot cornet with fine herbs vinaigrette and peppers

potato and black lemon with mustard, black olives and garrigue herbs

dried tomato polvoron with olive oil and coriander

beetroot rock with sumac and apple vinegar

pine nuts and everlasting flower

hazelnuts and rosemary oil

red seaweed skein with radish and quinoa

oignon from figueres and licorice stick

porcini mushrooms biscuit with fresh cheese and nettles pesto

cereals skin crystal with paprika

red prawns from roses with pumpkin, orange and basil

mackerel in capon marinade with eggplant, bottarga and green apple

veal from aiguamolls and smoked eel with root vegetables and herbs, foie gras and buckwheat

turbot and artichokes with rooster combs and celery, trout roe and sea fennel

fishhook squid and black perol with sea and land vegetables, black trumpets and romesco

fire flocks kid goat with chard in catalan style and caviar, smoked sardine and cheese

mozzarella with pollen and honey from alberes

six artisan refined and contrasted cheeses

lemon with blackberries, ripollesa sheep yogurt and lemon verbena

musician's dessert

poppy seeds and citron madeleine

empordà ratafia canelé

mandarine and clove jelly candy

ruby chocolate and peppers caramel brittle

almonds and citrus chocolate

pistachios chocolate

raspberry and feuilletine flakes chocolate

selection of artisan bread 5 € - indicate before starting the meal if you do not want this service.

these menus only will be served for complete table. All the menus will be served until 14:00 h and 21:00 h.

10% taxes included

menu sea and mountain

118

wine pairings

60

empordà olive oil selection

pomegranate with empordà cider, grapefruit and juniper

carrot cornet with fine herbs vinaigrette and peppers

potato and black lemon with mustard, black olives and garrigue herbs

dried tomato polvoron with olive oil and coriander

beetroot rock with sumac and apple vinegar

pine nuts and everlasting flower

hazelnuts and rosemary oil

red seaweed skein with radish and quinoa

oignon from figueres and licorice stick

porcini mushrooms with fresh cheese and nettles pesto

cereals skin crystal with paprika

white prawns from roses with pumpkin, orange and basil

aperdiuada hen egg and cod brandade with cauliflower, black trumpets and buckwheat

sea bass and leeks with santa pau beans and rooster combs, trout roe and celery

empordanès duck with its royal and its ham, smoked eel, sweet potato and kohlrabi

lemon with blackberries, ripollesa sheep yogurt and lemon verbena

catalan custard and quince with cinnamon, carquinyoli and moscovado

poppy seeds and citron madeleine

empordà ratafia canelé

mandarine and clove jelly candy

ruby chocolate and peppers caramel brittle

almonds and citrus chocolate

pistachios chocolate

raspberry and feuilletine flakes chocolate

Salvador, Màrius, Joan and Elena wish to you a nice experience

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