

M E N U

MUSHROOMS, GAME AND GRILL

THREE WILD BOAR TRACKS

Country-style wild boar pate and black trumpet mushrooms

Pickled wild boar tenderloin

Fritter of stewed wild boar cheek

HARVEST AND GAME

Boletus, sweet potato and creamy yolk

Our partridge "escudella"

BETWEEN HILL AND FIRE

Wild rabbit stewed in white wine, carrots and mushrooms

Loin of deer Empordà style and roasted chestnuts

AUTUMN PASTURES

Dairy creations by Toni Gerez

ESSENCE OF THE GRILL

Grilled pineapple with cream and rice liqueur ice cream from
"Delta de l'Ebre" and dill foam

SMALL INSPIRATIONS FROM OUR WINE CELLAR

WINERY

Tio Pepe Fino en Rama - Gonzalez Byass,

Luzbel Pet-Nat Garnatxa Tinta - Bodegas Frontonio,

Finca La Garriga White - Perelada, Efímer - Perelada,

Gran Claustro Red - Perelada, Vi de Misa de Muller - Terra Alta,

Garnatxa de L'Empordà 12 Years - Perelada

Price

180€



RESTAURANT CASTELL **PERELADA**