

M E N U

TRUFFLE AND TERRITORY

FIRST AROMAS

Green bean sorbet, cauliflower mousse, and white truffle

Langoustine tartare on truffle gelée and celeriac cream

Fried egg airbag, bacon and truffle

BETWEEN SEA AND LAND

Roasted leeks and lobster terrine, truffled meunière, almond
and coral emulsion

Surf and turf acorn-fed duck and squid, foie, pumpkin, black trumpet
mushrooms and truffle sauce

THE GREATS OF THE FOREST

Aged and grilled-rested turbot, cava sauce, confit artichokes,
and white truffle

Suckling pig, roast juice, sweet potato parmentier, mushrooms
and black truffle

THE ART OF CHEESE

Cheese selection by Toni Gerez

LAST AROMA

Persimmon, truffled aged cream sabayon and pine nuts

Small inspirations from our wine cellar

WINERY

Gran Claustro Brut Nature Gran Reserva – Perelada – D.O. Cava

Obsequi – Perelada – D.O. Empordà

Finca La Garriga White – Perelada – D.O. Empordà

Villa Wolf Pinot Red – Pfalz - Germany

Gran Claustro Red – Perelada – D.O. Empordà

Vi de Misa De Muller – Terra Alta

Chivite Colección 125 Dulce – Chivite – D.O. Navarra

180€



RESTAURANT CASTELL PERELADA