MENU

TRUFFLE AND TERRITORY

Chard, almond and white truffle

Torta del Casar and truffle *Comtessa*

Tuna, foie and truffle

Homemade vermouth

Rigattoni stuffed with lobster and truffled fennel carbonara

Pig's trotter, langoustine and truffle sauce

Campo Eliseo Rueda 2022 – Lurton - Campo Elíseo – D.O. Rueda

Red mullet, artichoke and white truffle

Pigeon, cauliflower and black truffle

Aires de Garbet 2022 – Perelada – D.O. Empordà

THE ART OF CHEESE

Cheese selection by Toni Gerez

Mielmar – Celler Pescador – D.O. Catalunya

Sheep, pine nut and truffle

Garnatxa De L'Empordà 12 Years – Perelada – D.O. Empordà

Small inspirations from our wine cellar

180 €

RESTAURANT CASTELL **PERELADA**