



RESTAURANT

**ESPERIT  
ROCA**

CASTELL DE SANT JULIÀ DE RAMIS  
GIRONA

## MENU

### Appetizer

Boletus Pinicola steamed brioche  
"The World" Japan, Peru, Korea, Turkey, Thailand



### Starters

Apple and foie timbale 30,00€

Apple compote, tender almonds and vanilla oil. Smoked and cured duck breast, Granny Smith apple salad, pickled onion, tarragon sprouts, chervil, duck sauce and duck cracklings. Duck *xuixo* with hoisin sauce.

Green salad 20,00€

Lime vinaigrette, green olive ice cream, olive pearls: cordobesa, cornicabra, Kalamata, olareña and spicy gordal olive. Cucumber skin juice, avocado, tomato seeds, fine beans, green asparagus, watercress, arugula, basil, cilantro, different lettuces from our garden and stem lettuce.

Red Tuna Salad 23,00€

Caramelized watermelon, seasoned red onion, tomatoes from our garden at Mas Marroch, semi-dehydrated red beet, cherries, cherry vinegar, lime oil with cilantro, red shiso gel and celery cubes.

Mackerel with almonds and tender garlic 21,00€

Cured mackerel, tender garlic and almond mousse, capers, succulent leaves, chamomile, grilled mackerel juice, bottarga, Salicornia, codium seaweed, lemon albedo puree and lemon zest.

### Fish

Sea robins pickle 26,00€

Sea robins cooked in a soft pickle with juice from its thorns, pickled vegetables from our garden, capers, grilled chilli, crunchy parsley and crunchy saffron.

Grilled sole with *beurre blanc* sauce 45,00€

Hazelnut emulsion, crispy sole skin, pickled lemon and orange zest.

Turbot Trilogy 38,00€

Grilled turbot fin, turbot loin and turbot carpaccio seasoned with Kalamata oil and semi-dried tomatoes. Turbot pil pil and oxalis pil pil.

### Meat

Suckling pig with pig's feet and sea cucumbers 40,00€

Suckling pig ribs cooked at a low temperature, boneless and with its crispy skin, stew of pig's feet and sea cucumbers, minced garlic, parsley, hazelnuts with artichokes.

Grilled pigeon 55,00€

Pigeon breasts cooked in butter, pigeon legs stuffed with pot meat with ribbons of fine crispy potatoes on a stew of pigeon sauce and its parfait, onions and herb sauce.

Poularde brioche 28,00€

With foie gras, seasonal truffle, poularde parfait and fresh herb sauce.

## Desserts

### Strawberries with Cream 15,00€

Strawberry ice cream with cream, caramel spiral, strawberry infusion gel, milk skin, whipped cream and fresh strawberries.

### Lactic dessert 15,00€

Ripollesa sheep's milk "dulce de leche", sheep's milk ice cream, sheep's curd foam, sheep's yogurt, guava, crunchy sheep's milk and cotton candy.

### Chocolate Anarkia 15,00€

Cake, caramel, sauce, ice cream, foam, creams, nougat, crunch, shots, water and jellies, all made with chocolate from our *Casa Cacao bean to bar*. Sugared cocoa grue and chilli oil.

### Trip to Habana 15,00€

Cigar ice cream with chocolate, mint granita, lime gel, rum candies, fresh mint leaves.

\*Prices subject to change