



RESTAURANT

**ESPERIT
ROCA**

CASTELL DE SANT JULIÀ DE RAMIS
GIRONA

MENU

Appetizer

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



Starters

Apple and foie timbale 30,00€

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

Orange salad 24,00€

Orange vinaigrette, mussels, sea urchin, sweet potato puree, carrot puree, yuzu, yellow beet, char-grilled sweet potato, pickled carrot, cooked onion and spicy air.

Pumpkin with eel 20,00€

Creamy Cucurbita pumpkin, Potimarron, white Patisson, violin pumpkin juice, candied grapefruit peel, pumpkin seed oil, pumpkin seed milk, tangerine peel and candied orange.

Artichoke royal with foie 27,00€

Creamy artichokes with foie gras sauce with Pedro Ximenez, artichoke chips and seasonal black truffle sauce. Artichoke heart stuffed with foie gras and orange with tender leaf salad and truffle vinaigrette.

Fish

Cod escudella 30,00€

Confited cod loin at low temperature, cod brandade terrine with pasta and cabbage, spicy oil, pack choi leaves, stewed cod bladder with smoked paprika and potato gnocchi.

Mediterranean sole 45,00€

Emulsions of green olive, pine nuts, orange, bergamot and fennel. Caramel with extra virgin olive oil, pine nuts, orange peel jam, white flower and fennel.

Turbot Trilogy 38,00€

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

Meat

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

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

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.

Tribute to Flock of fire lamb 35,00€

Grilled leg of lamb, lamb juice, lamb neck and roast lamb juice sauce. Lamb loin, pine honey, sheep's curd, sheep's curd with fennel and smoked sheep's curd. Lamb ribs cooked at low temperature, ratafia with walnut oil and verdial olive juice.

Desserts

Old book 15,00€

Earl grey tea custard, lemon jam, lemon jelly, Earl grey jelly, muffin, toasted powdered milk, filo pastry crisp, muffin mousse with lemon mesocarp, glazed cinnamon cream, printed crispy rice paper and old book essence

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.

Orange chromatism 15,00€

Carrot compote, orange and passion fruit granite, mango, orange, tangerine, carrot and passion fruit shots, egg yolk ice cream with tangerine liqueur and orange flowers.

Trip to Habana 15,00€

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