



ESSENCE

Tasting menu

TO START

Gillardeau oyster n° 2 with fennel gel, sour apple, and basil

Squid croquette in its ink with crispy seaweed, lime mayonnaise, and cilantro

Fresh Blanes shrimp smoked with salt

Grilled scallop with potato parmentier, Iberian pancetta, and Porto sauce

FIRST COURSE

Millefeuille with "Sarrade" foie gras micuit, sour apple, fig compote,
and Pedro Ximénez reduction

Mini duck canneloni from Empordà with truffled béchamel
and Parmesan flakes

FISH

Wild turbot grilled, accompanied by sweet potato parmentier
and sautéed baby vegetables

MEAT

Low-temperature roasted lamb with its juice, sheep curd,
mustard, flower honey, and pine shoots.

PRE-DESSERT

Daiquiri sorbet with lemon gel, sugar cane, and rum

DESSERT

Violets, sour yogurt, and crispy dried flowers

12 textures of Valrhona chocolate with hints of licorice and black beer

Coffee and petit fours

90€

Sant Pere
RESTAURANT