

Atempo

RESTAURANT

Atempo Menu Our tradition in sequence - €145.00

Ice Cream Mojito Egg

Bloody Mary on the rocks

Bloody Mary macarons

Concentrated tomatoes, *salmorejo*, dressed yolk and toasted honey airy foam

Seaweed chips with sea plankton butter and marine sorrel

Amélie Selection Fine oyster from Claire with Japanese seaweed marinade

Whipped hazelnut butter with caviar and crunchy toasted bread

Crunchy bread, duck liver and thyme soup

Lobster *au naturel*

“*Botifarra blanca*” *Ermessenda* gnocchi with local Girona apple and ham broth

Infused prawn bouillabaisse with orange, saffron and plankton bread

Cured egg yolk with potato Parmentier and textures of Iberian cold cuts

Cheese rice *La Balda*, summer truffle shirt, an egg yolk cooked with candied garlic, farm chicken and nuts

or

Rice with tuna, Mediterranean tomato stew, ventresca and Pecorino Romano airy foam

Textures of cooked onion with Parmesan compote and kumquat, risotto style

Llorito, stock made from its bones, marine chalone and lemongrass allioli

or

Turbot, fish bone consommé, fumet of plankton and eggplant textures

Royal and breast of Pichon with Foie-Gras, sauce and textures of chard

or

Roast, cured and dried lamb ribs with small stewed artichokes, pine sprouts,
pistil curd and caramelised stock

“Cushion” with chamomile, milk and wafer with citrus and slightly spicy notes

“Wood” and “bark” infused and frozen with vanilla, chocolate, spices, resin and molasses

Violet egg with yoghurt, blueberries and biscuits

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Mixed aged cheese platter

Petits fours

Optional pairing with wines 70€

Menus served to all the diners at the same table

Our dishes can always be adapted to food allergies or intolerances

Due to the spectacular uniqueness of several seasonal products, the menu is subject to some changes

10% VAT included

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Atempo à la carte

Ice Cream Mojito Egg

Bloody Mary on the rocks

Bloody Mary macarons

Concentrated tomatoes, *salmorejo*, dressed yolk and toasted honey airy foam

Seaweed chips with sea plankton butter and marine sorrel

Amélie Selection Fine oyster from Claire with Japanese seaweed marinade

Whipped hazelnut butter with caviar and crunchy toasted bread

Lobster *au naturel* **58€**

Infused prawn bouillabaisse with orange, saffron and plankton bread **54€**

Cured egg yolk with potato Parmentier and textures of Iberian cold cuts **38€**

Cheese rice *La Balda*, summer truffle shirt, an egg yolk cooked with candied garlic, farm chicken and nuts **44€**

or

Rice with tuna, Mediterranean tomato stew, ventresca and Pecorino Romano airy foam **46€**

Llorito, stock made from its bones, marine chalote and lemongrass allioli **52€**

or

Turbot, fish bone consommé, fumet of plankton and eggplant textures **50€**

Royal and breast of Pichon with Foie-Gras, sauce and textures of chard **54€**

or

Roast, cured and dried lamb ribs with small stewed artichokes, pine sprouts, pistil curd and caramelised stock **54€**

“Cushion” with chamomile, milk and wafer with citrus and slightly spicy notes **16€**

“Wood” and “bark” infused and frozen with vanilla, chocolate, spices, resin and molasses **21€**

Violet egg with yoghurt, blueberries and biscuits **18€**

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Mixed aged cheese platter **16€/24€/30€**

Dishes can always be adapted to food allergies or intolerances

10% VAT included