

Atempo

RESTAURANT

Atempo Menu - Our tradition in sequence - €145.00

Remembering a winter broth

Bloody Mary on the rocks

Bloody Mary macarons

Concentrated tomatoes with basil air

Seaweed chips with sea plankton butter and marine sorrel

Oyster Amélie Sélection Fines de Claire Japanese seaweed marinade

Whipped hazelnut butter with caviar and crunchy toasted bread

Crunchy bread, *foie gras* and thyme soup

Cured salmon in Kombu seaweed, crunchy Nori seaweed, motley of curated yolk, soy butter and katsuobushi air

Citronella ceps broth, red curry spheres and sea urchin

Infused prawn bouillabaisse with orange, saffron and plankton bread

Cured egg yolk with parmentier and textures of Iberian cold cuts

Onion soup with Scamorza cheese, sot- l'y- laisse and kumquat

Caserecce pasta, sea cucumber, Comté cheese with spring white truffle

Hake steamed seaweed, foie gras with sea lettuce, cauliflower cream, hake pilpil, caviar and raifort

Cheek of suckling pig in two firings, fitter of its ribs, ears and young shoots

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

“Xuixo” from Girona with black truffle and “wood and bark” infused and frozen with vanilla

Violet egg with yoghurt, blueberries and biscuits

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Mixed aged cheese platter

Petits fours

YOU CAN CHOOSE BETWEEN OUR DESSERTS OR OUR CHEESE PLATTER

Due to the spectacular uniqueness of several seasonal products, if any of them are available at the time of your visit, we would like to offer you the possibility of adding them to any of our tasting menus.

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A la carte

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Bloody Mary on the rocks

Bloody Mary macarons

Concentrated tomatoes with basil air

Seaweed chips with sea plankton butter and marine sorrel

Oyster Amélie Sélection Fines de Claire Japanese seaweed marinade

Whipped hazelnut butter with caviar and crunchy toasted bread

Cured salmon in Kombu seaweed, crunchy Nori seaweed, motley of curated yolk, soy butter and katsuobushi air **48€**

Citronella ceps broth, red curry spheres and sea urchin **50€**

Infused prawn bouillabaisse with orange, saffron and plankton bread **58€**

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

Caserecce pasta, sea cucumber, Comté cheese with spring white truffle **€68**

Hake steamed seaweed, foie gras with sea lettuce, cauliflower cream, hake pilpil, caviar and raifort **58€**

Cheek of suckling pig in two firings, fitter of its ribs, ears and young shoots **54€**

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

“Xuixo” from Girona with black truffle and “wood and bark” infused and frozen with vanilla **21€**

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

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

Petits fours

Our dishes can always be adapted to food allergies or intolerances, as the Atempo team would be delighted to prepare you a custom meal.

10% VAT INCLUDED

JORDI CRUZ AND THE ATEMPO TEAM WISH YOU AN ENJOYABLE MEAL