

Atempo

RESTAURANT

CHRISTMAS MENU

Our tradition in sequences

At the lobby

Beet: the three textures from our land

At the bar

Bloody Mary on the rocks

Bloody Mary *macarons*

Concentrated tomatoes with anchovies from L'Escala, *ciabatta* bread and *escalivada* water

Galician clam cooked *à la minute* style with sea plankton butter

At the dining room

Toasted butter with caviar and crunchy bread sheets

Crunchy bread, *foie gras* and *nougat*

Cured salmon *in Kombu* seaweed, crunchy *nori* seaweed, cured egg yolk, soy butter and *katsuobushi* foam

Table side matured cow steak tartar with black truffle

Focaccia with fine herbs and smoked butter

Chawanmushi of onion textures with sea urchin and *codium* seaweed

Cured red prawn scorched rice with saffron aioli and grilled artichokes

Sea bass with fennel textures and grilled celery root

A roast meat *cannelloni* with *foie gras*, Parmesan, mushrooms, goat cheese *béchamel* and Alba truffle

Squab parts with black truffle, grilled breast, roasted thigh
and *boletus consommé* with lemongrass

Deer tenderloin Wellington style with *duxelle* and Perigourdine sauce

Lemon frozen flower with *nepitella* sorbet, basmati rice foam and winter flowers

Yule log: *Kombu* seaweed, creamy *yuzu* and candied cookie flavoured ice-cream

"*Pell de La Cúpula*", infused chocolate, fermented banana and spices

Petits fours

180,00€ per person

Wine pairing: 85,00€ per person

10% VAT included

This menu is offered from the 11th December 2019 to the 5th January 2020 (except for 31th December 2019)

Jordi Cruz and all the staff wishes you an enjoyable gastronomic experience.