



Dinner with Wine Pairing Live music by Merkado Negro & Fireworks





APPETIZERS

L'Escala anchovy with smoked butter Local sardines with pickled emulsion

STARTER

Prawn ravioli with summer mushrooms

FIRST COURSE

Lobster with its coral sauce, yuzu and sesame, served with asparagus

MAIN COURSE

Wild sea bass with sea reduction and seasonal vegetables

PRE-DESSERT

Maresme strawberries with lemon and melissa sorbet

DESSERT

Traditional Coca de Sant Joan by Can Sans

· Wine pairing included ·

120€ VAT INCLUDED



APPETIZERS

Roasted leek with smoked butter Pickled cauliflower with emulsion

STARTER

Organic beetroot ravioli with summer mushrooms

FIRST COURSE

Grilled seasonal asparagus with vinaigrette and yuzu sauce

MAIN COURSE

Roasted celeriac rolls with miso cream

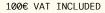
PRE-DESSERT

Maresme strawberries with lemon and melissa sorbet

DESSERT

Traditional Coca de Sant Joan by Can Sans

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APPETIZERS

Iberian ham croquettes Crunchy cheese sticks Prawn gyozas

MAIN COURSE

Breaded veal loin with potato parmentier

PRE-DESSERT

Maresme strawberries with lemon and melissa sorbet

DESSERT

Traditional Coca de Sant Joan by Can Sans

 \cdot Drinks included \cdot





Dinner will be served at 9:00 p.m. in a single sitting, followed by live music by Merkado Negro and fireworks.

 \cdot To book \cdot

+34 972 77 02 07 guestrelations@hostalempuries.com



PLATJA DE PORTITXOL, S/N. 17130