

Girona, the 11th of October 2017

Wines

Albet i Noya El Celler Brut Rva D.O. Clàssic Penedès  
Belondrade & Lurton 15 D.O. Rueda  
Clos Mogador 10 D.O. Qa. Priorat  
Clos Mogador 12 D.O. Qa. Priorat  
Ino Masia Serra D.O. Empordà



Joan Roca i Fontané  
Cuiner

Josep Roca i Fontané  
Cambred de vins

Jordi Roca i Fontané  
Pastisser

 EL CELLER DE CAN ROCA

Menu

The world:

Thailand: thai, chicken, coriander, coconut, curry and lime  
Japan: miso cream with nyinyonyaki  
Turquia: lamb, yogurt, cucumber, onions with mint  
Peru: "Causa limeña"  
Korea: panko fried bread, bacon with soya sauce, kimchi and sesame oil  
Memories of a bar in the suburbs of Girona: breaded squid, kidneys with Sherry,  
Campari bonbon, Montse's meat cannelloni, pigeon bonbon

Starfish

Coral: *erabeche* mussels. Pesto razor clam  
Green olive's ice cream  
Truffled bonbon  
Truffled brioche

Consommé gelée of red mullet

Red mullet marinate with kombu, saffron, charcoal-grilled garlic, tomato and fennel

Oyster fennel sauce, black garlic, apple, seaweed, mushrooms, distilled earth and sea anemone

Langoustine with sagebrush, vanilla oil and toasted butter

Mackerel with tempeh of "ganxet" beans

Prawn marinated with rice vinegar

Prawn's head sauce, crispy prawn legs and seaweed velouté

Cuttlefish with sake lees and black rice sauce

Turbot with vegetables fermented in brine

Duck with corn and figs

Iberian suckling pig with salad of green papaya, Thai grapefruit, apple, coriander, chilli pepper, lime and cashew

Charcoal-grilled lamb consommé

lamb's tongue, vinaigrette and lamb scratching with lamb brain and tripe

Squab civet and its parfait

The plant, from roots to flowers

distillate of sand, liquorice, tomato leaf, cucumber, chartreuse, red fruits, melon,  
orange blossom and violet

Pine wood

ice cream of pine honey, thyme, rosemary and oregano

Old book

Puffed pastry of butter cookies, cream of Darjeeling