

M E N U

“TRUFFLE: THE TREASURE OF THE FOREST”

Crispy sphere with almond cream, mojama and truffle

Toasted brioche with hedgehog, truffle and crème fraîche

Fritter Perol sausage and périgueaux sauce

Cava Peralada Cuvée Special Rosée

Pinot Noir

Capmany black turnip with truffle cream and mushrooms

Vora la Mar – D.O. Alella

Pansa Blanca

Santa Pau beans, Iberian acorn-fed dewalp veil, grilled sea cucumber and its pil-pil with black truffle

Henry Bourgeois – Pouilly Fumé

Sauvignon Blanc

Wild turbot in roasted garlic butter and white truffle

Chivite Colección 125 – D.O. Navarra

Chardonnay

Hare à la Royale, mushrooms, Jerusalem artichoke and truffle

Domaine des Roches Neuves (Saumur-Champigny)

Cabernet Franc, Cabernet Sauvignon

“Soul of cheese and truffle” by Toni Gerez

Niepoort Porto Dry White

Gin-Tonic Noir

Petits-Fours: Truffle of truffle and Ivory Truffle Bombon

Guarapo made with Herbs from the Holy Spirit homemade



RESTAURANT CASTELL PERELADA