



## **Bienvenido! Welcome to Luxury Retreat & Restaurant Ca's Xorc in Mallorca!**

With the 1998 conversion of a historical Spanish *finca* into a Luxury Retreat, we made our dream come true. Restoring this charming former oil mill amidst lemon and olive groves was also the beginning of a great passion – offering our guests true luxury.

This luxury is of course to be found in much comfort, exquisite materials and attentive full service, just as you would expect in any good hotel. However, what makes us so special is our unique location. Our hotel is rich in history and we were able to retain many decorative details during the renovation. It is nestled in a magnificent Mediterranean landscape between the sea and the mountains.

Close proximity to nature, sustainability and quality are important to us, both in our hotel and in our gourmet restaurant with its own herb and vegetable garden.

Relax! Enjoy! Let yourself be charmed! Indulge your whims!

### **HISTORY**

#### **From farm to boutique hotel**

Ca's Xorc was once an estate including an oil mill and a grain mill. The farm was first mentioned in 1790 and has been a hotel since April 2000. "We discovered the estate with its lemon and olive trees, the old oil mill and lush gardens in 1998," says Klaus C. Plönzke, owner of the estate. It was love at first sight – and quite a bit of work to organize and convert the more than 200-year-old *finca* into a romantic luxurious country hotel for a discerning international clientele.

#### **Discreet hideaway**

The location of Ca's Xorc on a small hill allows a beautiful panoramic view. It is also, however, responsible for making the last few meters of the drive a little curvy. We're proud of the fact that our guests don't shy away from this small effort to reach the pleasure of this very special location and that we can continue to write the history of this estate with our hotel – with such illustrious guests as Claudia Schiffer, Bono and Mick Jagger, or for the romantic wedding of Caroline Corr. And with so many others who inconspicuously use our hideaway and can rely on our discretion.



### **Ca's Xorc: A place to fall in love and for those in love**

Ca's Xorc is a place for couples and people in love, for nature lovers and people who are active, for those who like to look out and would like to find calm, for connoisseurs and gourmets. An event tent in our romantic garden is ideal for weddings and other celebrations.

### **Ca's Xorc: More than a luxury hotel in Mallorca**

To make your stay at this Mallorcan gem a unique experience we offer:

- a distinctive, stylish ambience that combines the charm of days gone by with many amenities
- 13 individually furnished airy rooms and two exclusive garden cottages
- an ambitious gourmet cuisine that was co-founded by Eckart Witzigmann
- a lovingly tended spacious garden and terraces that are inviting for breakfast, dinner or a drink at sunset
- a great location on the west coast between the mountains and the sea
- plenty of tranquility and privacy
- an idyllically situated pool area with many opportunities to retreat to a quiet corner
- a marvelous Mediterranean landscape with many paths for walks and extended hikes
- and not least, an engaged team that looks forward to pampering you.

You can reach our peaceful retreat in only 40 minutes by car from the Palma airport. It is a 10-minute drive to the picturesque beach and yacht harbor of Port de Sóller.



## Ca's Xorc: Dine and doze

At Boutique Hotel **Ca's Xorc** the morning begins with a hearty breakfast that you may enjoy on the terrace with a beautiful view of the sea and Sóller valley or in our cozy breakfast room depending on your wishes and the weather. We are happy to arrange stays with half pension or dinner specials in our gourmet restaurant. Our chef **Joan Alemany** (Sóller 1991) places great value on the best quality and sustainability, which is why we exclusively use fresh seasonal and regional products for our restaurant, from organic cultivation or even from our own garden when possible

### OUR PHILOSOPHY

**FRESH & NATURAL:** A fresh, simple and 'unfussy' Mediterranean-based cuisine with the use of vegetables, legumes, fresh herbs, seasonal fruits, cereals and homemade olive oil. We use primarily local food products, fresh and natural as well as organic. The produce from the hotel farm will be used and included in the gastronomic offerings, either in the set menus or as recommendations.

**HEALTHY & ECO-FRIENDLY:** In most of our dishes vegetables are the protagonists and animal protein a mere seasoning in the form of juices, broths, dairy and fats. This means an intentional reduction of the use of animal protein in the development of our menus. We try to eliminate the use of certain overexploited and environmentally harmful products when preparing our menus. There is a commitment to the sustainability and conservation of nature.

**GLOBAL & LOCAL:** It is a global cuisine without borders, which offers the diner the possibility of a gastronomic journey around the world: fusion recipes without pre-established rules. Yet we never forget our roots and the foundation of our local and Mediterranean cuisine.

**PRODUCT-BASED:** We seek to achieve clear & clean tastes and nuances, developing a natural, fresh and dynamic cuisine based on the product without pretension. The ultimate goal is to "delight and amuse" rather than surprise.



### **FORMER OIL MILL - Still working, if needed!**

The heart of our hotel is the old oil mill where the restaurant is presently located. The mill remains unchanged and functional, even though nowadays we use a modern facility for the production of our house-made olive oil. The old press, the original stone floor and the open fireplace give the gourmet restaurant a distinctive, rustic yet elegant ambience.

### **Ca's Xorc Virgin Extra Olive Oil**

We use only the best, handpicked olives from our groves on the slope of the Tramuntana Mountains for the production of our Ca's Xorc Virgin Extra Olive Oil. The cold pressed oil has a delicate taste and is suitable for salads, cooking or just to go on a piece of farmhouse bread.

The olive oil is available in practical 0.5 liter and 0.25 liter cans or in the stylish 0.25 liter or 0.1 liter bottle to take with you or order online.

### **ABOUT US**

#### **Passionate hoteliers**

The Plönzke family had already gained experience in the hotel industry with the operation of the luxury hotel and top-quality restaurant Ca's Puers in Sóller. Where Ca's Puers was a historical site in the middle of the lively town, Ca's Xorc's appeal is because of its spectacular location and quaint architecture, which seem tailor-made for a boutique hotel: The 13 rooms in the main building full of nooks and crannies all have their own shape and are individually furnished. The antique hydraulic tiles have been preserved as much as possible. Two separate cottages with their private little Mediterranean garden guarantee absolute privacy. The 28,000 square meter terrace-shaped parcel situated in the foothills of the Tramuntana Range with amazing views over the Soller valley will enhance this feeling of privacy through its utmost tranquillity.