



BOUTIQUE HOTEL
COMTAL EMPÚRIES

STARTERS

Iberian ham with coca bread and tomato *	19.00 €
Cured salmon with toasts and butter	17.00 €
Iberian ham croquettes	16.00 €
Crispy prawns with romesco sauce	17.00 €
Pumpkin cream with poached egg and Iberian ham shavings	18.00 €
Sautéed artichokes with ham and prawns with foie cream	19.00 €
Salmon tartare with guacamole and yuca chips *	21.00 €
Cold cannelloni with Cod fish Brandade and smooth anchovy cream	18.00 €
Crudités salad with tuna, salmon, anchovies, and asparagus	16.00 €
Homemade gnocchi with cream cheeses	16.00 €
Duck cannelloni with its jus and herb oil	19.00 €

FISH

Grilled croaker on a spinach, baby beans, and pea risotto	23.00 €
Hake Romescada with potatoes, clams, and prawns	24.00 €
Stewed cuttlefish with meatballs	21.00 €
Sea bass with wood-grilled eggplant and anchovy sauce	21.00 €

MEATS

Grilled Magret with orange and strawberry	21.00 €
Beef Steak with morel mushroom cream and Pont Neuf potatoes *	25.00 €
Beef tenderloin with sweet potato, its chips, and Pedro Ximénez reduction **	30.00 €
Mushroom rice with slow-cooked Iberian pork secret	24.00 €
Slow-cooked lamb shoulder with creamy potato and its jus	25.00 €



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Tasting Menu

(Served for the entire table)

Chef's Appetizer and Vermouth

Salmon tartare with guacamole and yuca chips

Sea bass with wood-fired eggplant

and mild anchovy sauce

Grilled duck breast

with caramelized strawberries

Dessert

Citrus, dairy - smoked

60€/person VAT included

Gastronomic Menu

Chef's appetizer

A Starter (to choose from the menu)

A main course; Fish, Meat or rice (to choose from the menu)

A Dessert (to choose from the menu)

42 €/person VAT included

(*) Dishes marked with one asterisk carry a €5 supplement on the gastronomic menu

(**) Dishes marked with two asterisks carry a €10 supplement on the gastronomic menu



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DAILY MENU

Crudités salad with cured salmon

Iberian ham with *pa de coca* bread and tomato *

House-cured salmon with toasted bread and butter

Iberian ham croquettes

Crispy prawns with romesco sauce

Pumpkin cream soup with poached egg and Iberian ham shavings

Duck cannelloni with its jus and herb oil

Homemade gnocchi with cheese sauce

Grilled sea bass with roasted aubergine and anchovy sauce

Meatball and cuttlefish stew

Beef entrecôte with morel mushroom cream and Pont Neuf potatoes **

Hake romesco-style with potatoes, clams and prawns

Mushroom rice with Iberian “secreto” cooked at low temperature *

Praline coulant

Vanilla flan

Banana tarte tatin

Homemade tiramisu

Price: €32 VAT included

Includes a glass of wine, water and coffee

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Dishes marked with two asterisks () carry a €10 supplement on the gastronomic menu.**

Desserts

Coulant praliné 8.00 €

A molten praline centre, served with a crunchy Crumble and “turron” ice cream for an exotic touch.

9.00 €

Mandarin

A delicate mandarin curd, mandarin and basil gel, sweet pastry, sponge fingers, meringue and mandarin segments for an explosion of flavours.

9.00 €

Smoked Citrus & Dairy

Grapefruit, pomegranate and blood orange jelly, smoked dairy cream, Lapsang Souchong caramel, fresh citrus and citrus biscuit for a truly unique tasting experience.

9.00 €

Pear & Chocolate

Poached pear, chocolate crumble, dehydrated pear, chocolate biscuit, pear and chocolate sauce, sautéed pear “brunoise”, pear cream and vanilla ice cream for a perfect pairing.

9.50 €

Pecan & Cardamom Brioche

Homemade brioche, pecan and cardamom praline, caramel sauce, pecan pieces and cinnamon ice cream for a comforting sweetness.

14.50 €

Apple – Rose – Sakura (for two people)

Triple-cooked apple confit with Sakura vinegar, red fruit insert, rose whipped ganache, “Sablé” pastry and vinegar pearls for a floral and fruity touch.

These creations combine tradition and innovation to offer an exceptional culinary experience.

