



BOUTIQUE HOTEL
COMTAL EMPÚRIES

STARTERS

Iberian ham with coca bread and tomato	19.00 €
Cured salmon with toasts and butter	16.00 €
Iberian ham croquettes	15.00 €
Crispy prawns with romesco sauce	17.00 €
Pumpkin cream soup with poached egg and Iberian ham curls	18.00 €
Roast cannelloni with liver cream, and an apple oil with dry nuts	19.00 €
Duck foie terrine with raspberry and Figueres onion *	21.00 €
Cold cannelloni with Cod fish Brandade and smooth anchovy cream	18.00 €
Crudités salad with homemade cured salmon	15.00 €
Homemade gnocchi with Creuà cheeses	16.00 €
Escudella with galets	17.00 €

FISH

Grilled croaker on a spinach, baby beans, and pea risotto	22.00 €
Hake Romescada with potatoes, clams, and prawns	24.00 €
Stewed cuttlefish with meatballs	21.00 €
Sea bass with wood-grilled eggplant and anchovy sauce	20.00 €

MEATS

Grilled Magret with orange and strawberry	20.00 €
Beef Steak with morel mushroom cream and Pont Neuf potatoes *	25.00 €
Beef tenderloin with sweet potato and its chips and Pedro Ximénez reduction **	30.00 €
Mushroom rice with slow-cooked Iberian pork secret	24.00 €
Carn d'olla (Typical catalan soup)	???? €



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Tasting Menu

(Served for the entire table)

Chef's Appetizer and Vermouth

Duck foie gras terrine with raspberries
and Figueres' onions

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 coca bread and tomato *

Cured salmon with toasties and butter

Iberian ham croquettes

Crispy prawns with romesco sauce

Pumpkin cream with poached egg and Iberian ham shavings

Roast meat cannelloni with foie cream and apple & nut oil

Escudella with galets

Homemade gnocchi with cheese sauce

Sea bass with wood-grilled eggplant and anchovy sauce

Meatball stew with cuttlefish

Beef ribeye steak with morel mushroom cream and Pont Neuf potatoes **

Hake Romescada with potatoes, clams, and prawns

Mushroom rice with slow-cooked Iberian pork secret *

Praliné coulant (Volcano)

Vanilla flan

Homemade tiramisu

Banana Tatin cake

Price €32 VAT included

Glass of wine, water, and coffee

Dishes marked with an asterisk (*) have a 5€ supplement in the daily menu.

Dishes marked with two asterisks () have a 10€ supplement in the daily menu.**



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Postres

Praline Lava Cake	8.00 €
<i>A melting praline centre, accompanied by a crunchy crumble and a Torrone ice cream for an exotic touch.</i>	
Mandarin	9.00 €
<i>A creamy mandarin curd, mandarin and basil gel, sweet pastry, ladyfinger biscuit, meringue, and mandarin pieces for an explosion of flavours</i>	
Smoked Citrus Milk	9.00 €
<i>Grapefruit, pomegranate, and blood orange jelly, smoked milk cream, Lapsang Souchong caramel, fresh citrus fruits, and citrus tuile for a unique tasting experience.</i>	
Pear Chocolate	9.00 €
<i>Poached pear, chocolate crumble, dehydrated pear, chocolate gavotte, pear-chocolate sauce, sautéed brunoise, pear cream, and vanilla ice cream for a perfect alliance.</i>	
Pecan Cardamom Brioche	9.50 €
<i>Homemade brioche, pecan and cardamom praline, caramel sauce, pecan pieces, and cinnamon ice cream for a comforting sweetness.</i>	
Rose Sakura Apple (for 2 people)	14.50 €
<i>Apple confit and triple-cooked Sakura vinegar, red fruit insert, rose whipped ganache, shortcrust pastry, and vinegar pearls for a floral and fruity touch.</i>	

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