

STARTERS

Iberian ham with coca bread and tomato *	16.00 €
Home-cured salmon with toast and butter	15.00 €
Iberian ham croquettes	15.00 €
Crispy prawns with romesco sauce	16.00 €
Tuna tartar with old-fashioned mustard, dried tomato, black garlic and Nori seaweed *	18.00 €
Crudités salad with home-cured salmon, sun dried tomatoes	14.50 €
Buffala burrata with roast tomato and Genovese pesto sauce	17.00 €
Prawns' carpaccio with red pepper, crispy garlic, black olives and lime	18.00 €
Russian salad with smoked sardine, crispy yucca and crispy chicken	16.00 €
Cold tomato soup with cod "esqueixada"	16.00 €
Tagliatelle a la marinera with clams, mussels and prawns	16.00 €
Aubergine au gratin with anchovies and tomato	17.00 €

FISHES

Cod in honey sauce with spinach, raisins and pine nuts	22.00 €
Monkfish Suquet with potatoes, mussels and prawns **	24.00 €
Squid cooked in a Josper oven, creamy coconut milk and chilli emulsion	19.00 €
Sea bass with charcoal grilled aubergines and anchovy sauce	19.00 €

MEATS

Grilled duck Magret with strawberry oranges sauce	20.00 €
Beef entrecôte with green pepper, Pont Neuf potatoes and tempura vegetables *	24.00 €
Veal sirloin, creamy corn and "Padron" paprika **	30.00 €
Rice with veal patty with porcini mushrooms and trumpets	25.00 €



BOUTIQUE HOTEL
COMTAL EMPÚRIES

Tasting menu

Chef's appetizer and a glass of Vermut

Prawns' carpaccio with red pepper,
crispy garlic, black olives and lime

Squid cooked in a Jospier oven,
creamy coconut milk and chilli emulsion

Veal sirloin, creamy corn and "Padron" paprika

Dessert

60 €/pers VAT included

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**Gastronomic menu**

Chefs appetizer

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a STARTER (to choose from the menu)

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a MAIN COURSE; FISH, MEAT OR RICE (to choose from the menu)

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A DESSERT (to choose from the menu)

**42 €/pers** VAT included

(\*) DISHES WITH 1 ASTERIC HAVE AN INCREASE OF 3.-€ ON THE PRICE OF THE GASTRONOMIC MENU

(\*\*) DISHES WITH 2 ASTERICS HAVE AN INCREASE OF 5.-€ ON THE PRICE OF THE MENU