



STARTERS

Iberian ham with coca bread *	22 €
House-cured salmon with dill, herb butter and crispy bread	18 €
Fig Salad with Iberian ham and wood-smoked mozzarella	18 €
Traditional Ceviche * (Chef's Recommendation)	18 €
Cold zucchini cannelloni with escalivada, anchovies and black garlic	17 €
Tuna Sashimi with soy, pistachio praline, fresh mint and Gang Yai sauce *	20 €
Potato velouté with poached egg and seasonal mushrooms	16 €
Gratinated variegated scallops with Orange Butter and Parmesan *	19 €
Homemade Gnocchi with Saffron Cream	19 €
Tagliatelle with Seafood Sauce	19 €

FISH & SEAFOOD

"Platillo" of stuffed squids	20 €
Charcoal grilled octopus with Cerdanya-style Trinxat *	26 €
Meagre with mint-scented zucchini and sweet potato	23 €
Sea bass with Charcoal grilled aubergine and delicate anchovy cream	20 €
Brothy rice with fish and seafood *	25 €

MEAT

Cheese-Stuffed Chicken Breast with Cassava "Majao" and Seasonal Vegetables	20 €
Slow-Braised Pig's Trotters with Trumpet Mushroom Parmentier	22 €
Beef Entrecôte with Morel Mushroom Sauce and Pont Neuf Potatoes *	25 €
Chargrilled Beef Fillet, Porcini Croquettes, its Jus and sweet-sour salad **	30 €



BOUTIQUE HOTEL
COMTAL EMPÚRIES

Tasting menu

(served for full table)

Chef's appetizer with Vermut

House-cured salmon with dill,
herb butter and crispy bread

Sea bass filets with anchovy cream and
wood-roasted aubergine

Slow-braised pig's trotters with
trumpet mushroom Parmentier

Caramelised pineapple with
coconut mousse and
rocket juice with a hint of lime

60.- €/pers. (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)

44.- €/pers. (VAT included)

(*) DISHES WITH 1 ASTERIC IN THE MENU HAVE AN INCREASE OF 5.-€ ON THE PRICE OF THE GASTRONOMIC MENU

(**) DISHES WITH 2 ASTERICS IN THE MENU HAVE AN INCREASE OF 10.-€ ON THE PRICE OF THE GASTRONOMIC MENU