

ORIGEN

by Nandu Jubany

STARTERS

Puffed pastry with caramelized apple, <i>foie gras</i> and salad of contrasts	26,00 €
Escarole salad, crunchy ear's pig & pine nuts vinaigrette	15,00 €
Assorted vegetables in <i>escalivada</i> , Escala's anchovies & romesco sauce	21,00 €
Eel <i>Xapadillo</i> , bacon comfit & egg yolk	25,00 €
Our traditional cannelloni with summer truffle cream	22,00 €
Open omelette farmer's eggs, bread with tomato & Iberian ham 5J	24,00 €
<i>Senyoret rice</i> , shrimps, angler fish, squids & sea cucumbers	28,00 €
Creamy rice with <i>Palamós</i> shrimps	33,00 € *12,55 €

MAIN DISHES

<i>Ballfejo</i> tuna belly grilled with contrasts	42,00 € *15,95 €
Grilled octopus, creamy potato & red pepper	26,00 €
Small cuttlefishes with fried onions & tomatoes	23,00 €
Grilled <i>Palamós</i> shrimps	45,00 € *17,00 €
Grilled wild turbot & <i>escalivada</i> of vegetables	35,00 € *13,30 €
Charcoal-grilled veal tenderloin	26,00 €
Charcoal-grilled Pyrenean veal cutlet (1 kg), béarnaise sauce, <i>soufflées</i> potatoes & grilled vegetables	50,00 € *19,00€ - 1pax
Loin of roasted lamb with tender garlic and root vegetables	26,00 €
Charcoal-grilled bone marrow veal, steak tartare, <i>soufflées</i> potatoes & summer truffle	25,00 €
Crunchy suckling pig, comfit & roasted with fresh fruits	27,00 €

Bread & petits-fours

5,00€

* Supplement for half-board
Half rations have an increase of 10% of the price

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Special Menu 10th Anniversary

Homemade Arbequina olive

Appetizer Anniversary 10 years

Puffed pastry with caramelized apple, *foie gras* and salad of contrasts

Eel *Xapadillo*, bacon comfit & egg yolk

Our traditional cannelloni with summer truffle cream

Charcoal- grilled bone marrow veal, steak tartare, soufflées potatoes & summer truffle

Dry rice of sea cucumbers with lobster broth

Loin of roasted lamb with tender garlic and root vegetables

Selection of the best cheeses in the Pyrenees

Dessert Festival

Price per person **105 €** - sup: HB **45 €** per person

This menu is upon availability depending on the seasonal products and is the whole table.

*We can also offer you a wine tasting according to it menu: **55 €** per person.*

TO SNACK

Cod fritters	12,00 €
Iberian ham "5J" shavings & toasted coca	26,00 €
Homemade anchovies from l'Escala	16,00 €
Oysters <i>Gillardeau</i> n°2	6,00 € /u
Our salt cold <i>gilda</i> with anchovies, <i>piparra</i> & olive	6,00 €
Andalusian style squids & lime mayonnaise mousse	6,00 €
Potato millefeuille with steak tartar and caviar	28,00 €



Sport Hotel Hermitage & Spa



THE LEADING HOTELS
OF THE WORLD®

4,5% IGI not included

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Desserts

Our whiskey cake with yolk ice cream and cream air	14,00 €
Fritters homemade stuffed with Catalan cream	14,00 €
Fresh fruits salad, orange juice and mango sorbet	14,00 €
Our <i>Baba</i> made with vanilla brioche and whipped creamed ice-cream	16,00 €
Selection of the best cheeses of the Pyrenees	18,00 €
Wild strawberries with their infusion and lemon sorbet	14,00 €
Milk textures	13,00 €
<i>Torrija</i> with banana and rum sabayon	16,00 €
The evolution of Piña Colada	15,00 €

Teas

Black: English Breakfast	3,95 €
Red: forest fruits	3,95 €
Green: Gunpowder	3,95 €
Rooibos Vanilla	3,95 €
Peppermint	3,95 €
Camomile	3,95 €

Coffees

Espresso	3,50 €
Double Espresso	4,95 €
With a dash of milk	3,50 €
Large black	3,50 €
With milk	4,95 €
Cappuccino	4,95 €



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