

Sublime Meal

“The big meal aims at being a reflection of our current cuisine, where we propose the best seasonal products to bring the landscape, the territory and emotion to your table.”

Homemade Arbequina olive

Hermitage appetizer

White garlic of toasted almond with white shrimp

Norway lobster tartare with white asparagus and osetra caviar

Our traditional cannelloni of free-range chicken and mushroom cream

Charcoal- grilled bone marrow veal, steak tartare & soufflés potatoes

Riz crémeux de gambes de Palamos

Loin of roasted lamb with tender garlic, root vegetables and “tupinambo purée”

Selection of the best cheeses in the Pyrenees

Dessert Festival

Price per person 105 €

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: 53 € per person.

To snack

Cod fritters	15,00 €
Iberian ham Joselito shavings & toasted coca	29,00 €
Anchovies from l'Escala	16,00 €
Oysters <i>Gillardeau</i> n°2	6,00 €/u
Our salt cold gilda with anchovies, piparra & olive	6,00 €/u
Andalusian style squids & lime mayonnaise mousse	18,00 €
Potato millefeuille with steak tartar and caviar osetra	28,00 €

* Half board supplement
Half portions are increased in price by 10%

Starters

White garlic of toasted almond with white shrimp	28,00 €
Puffed pastry with caramelized apple, <i>foie gras</i> and salad of contrasts	26,00 €
Norway lobster tartare with white asparagus and osetra caviar	42,50 € *16,00 €
Escarole salad, crunchy ear's pig & pine nuts vinaigrette	18,00 €
Assorted vegetables in escalivada, Escala's anchovies & romesco sauce	21,00 €
Our traditional cannelloni of free-range chicken and mushroom cream	22,00 €
Open omelette farmer's eggs, bread with tomato & Iberian ham Joselito	24,00 €
Senyoret rice, shrimps, angler fish, squids & sea cucumbers	33,00 € *12,50 €
Creamy rice with Palamós shrimps	30,00 € *11,00 €

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Main dishes

Tuna Balfegó loin over textured escabeche and vegetables	31,00 € *11,70 €
Tuna cheek with withe asparagus and potato gnocchi	31,00 € *11,70 €
Grilled octopus, creamy potato & red pepper	26,00 €
Small cuttlefishes with fried onions & tomatoes	23,00 €
Grilled Palamós shrimps	45,00 € *17,00 €
Charcoal-grilled turbot with bouillabaisse broth, saffron and fennel	35,00 € *13,30 €
Charcoal-grilled veal tenderloin with shuffle potato and béarnaise sauce	27,00 €
Charcoal-grilled cow cutlet (1 kg), béarnaise sauce, soufflées potatoes & grilled vegetables	55,00 € *21,00 €
Roasted loin of lamb with tender garlic, root vegetables and tupinambo purée	26,00 €
Charcoal-grilled bone marrow veal, steak tartare & soufflées potatoes	25,00 €
Charcoal-grilled rib of young lamb with “all i oli” chips	27,00 €
Bread, small tapas and divertissements for the coffee	5,00 €

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Desserts

Citrus dessert with basil and mint pesto with tangerine ice cream	14,00 €
Fritters homemade stuffed with Catalan cream	14,00 €
Fresh fruits salad, orange juice and mango sorbet	14,00 €
Our Baba made with vanilla brioche and whipped creamed ice-cream	16,00 €
Selection of the best cheeses of the Pyrenees	18,00 €
Brownie frozen and pecan nuts	14,00 €
Cherries with own soup and aniseed ice cream	13,00 €
<i>Torrija with banana and rum sabayon</i>	15,00 €
Our piña colada	14,00 €

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	3,75 €
Large black	3,50 €
With milk	4,95 €
Cappuccino	4,95 €

4,5% IGI not included