

ORIGEN

by Nandu Jubany

STARTERS

Puff pastry with foie gras, caramelised apple and contrasts	28,50 €
Pickled partridge salad with endive and pomegranate	27,00 €
Lightly pickled oysters	36,00 € *14,00 €

HOT STARTERS

Artichoke soup with cod fritters, Iberian cured ham and artichoke chips	22,00 €
Pumpkin gnocchi with Osona tofona, Iberian cured ham and Parmesan serum	49,50 € *19,00 €
<i>Dried xapadillo eel with bacon confit, cauliflower purée</i>	26,00 €
Our traditional cannelloni with chantarelle mushrooms in cream	22,00 €
Stewed peas with truffle	39,00 € *15,00 €

RICE DISHES

Dry rice with sea cucumbers cooked with Norway lobster stock	45,00 € *17,00 €
Palamós prawn rice	39,00 € *15,00 €
Tuna cheek rice with cold roast pepper	29,00 €

POISSONS ET FRUITS DE MER

Tuna cheek with turnip spaghetti and potato gnocchi	39,00 € *15,00 €
Sea cucumbers with bacon and cauliflower purée	39,00 € *15,00 €
Flame-grilled turbot with bouillabaisse and saffron and fennel biscuit	33,00 € *12,50 €
Spanish lobster suquet stew with potatoes and garlic toasts	49,00 € *18,50 €
Flame-grilled prawns	43,00 € *16,50 €

MEAT

Marrowbone with oysters, calçots (sweet onions) and mustard	36,00 € *14,00 €
Loin of venison wrapped in bacon, sweet potato purée, shallots and chestnut	31,00 € *11,50 €
Hare royal with beetroot and pear purée	37,00 € *14,00 €
Chicken breast with Jerusalem artichoke and beetroot "blood"	29,00 €
Wagyu entrecote with Béarnaise sauce and soufflé potatoes (100 g)	80,00 € *39,00 €

Bread, small tapas and divertissements for the coffee

5,00 €

Water

2,85 €

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

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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.

Chef's snack and aperitif

The best olives in the world

Pickled partridge salad with endive and pomegranate

Artichoke soup with cod fritters, Iberian cured ham and artichoke chips

Stewed peas with truffle

Palamós prawn rice

Sea cucumbers with bacon and cauliflower purée

Turbot, bouillabaisse, tuile au safran et fenouil

Flame-grilled turbot with bouillabaisse and saffron and fennel biscuit

Wagyu entrecote with Béarnaise sauce and soufflé potatoes

Dessert festival

Price per person 105 €

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

Our team of sommeliers can offer you a wine tasting that combines the best with it special menu: 55 € per person.

A stroll around Catalunya

Josep Pla used to say "a country's cuisine is its landscape in a pan". We want this meal to be a tribute to the best products and producers this territory has to offer.

Chef's snack and aperitif

The best olives in the world

Puff pastry with foie gras, caramelised apple and contrasts

Pumpkin gnocchi with Osona tofona, Iberian cured ham and Parmesan serum

Dried xapadillo eel with bacon confit, cauliflower purée

Tuna cheek rice with cold roast pepper

Os à moelle, huîtres, calçots et moutarde

Marrowbone with oysters, calçots (sweet onions) and mustard

Loin of venison wrapped in bacon, sweet potato purée, shallots and chestnut

Assortment of desserts

Price per person 85 €

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

Our team of sommeliers can offer you a wine tasting that combines the best with it special menu: 55 € per person.



Sport Hotel Hermitage & Spa



THE LEADING HOTELS
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