

ORIGEN

by Nandu Jubany

Special menu 10th Birthday

The best olives in the world
10 years birthday appetizer

Puffed pastry with *foie gras* and caramelised apples
Shrimps Dashi from Palamós
Pumpkin gnocchi with truffle from Osona, Iberian ham and parmesan whey
Roasted chicken cannelloni with creamed truffle

Charcoal veal bone marrow with oysters
Sea cucumber rice from Can Jubany
Hare Royale

Our selection of Pyrenean cheeses
Dessert Festival: citrus, cheese cake, milk textures, truffles et fritters

Price per person **105 €** - sup. HB **43 €** per person.

*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: **53 €** 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.

Our appetizers
Arbequine olive in pure state
Artichoke soup, cod fritters & iberiam ham
Grilled spring leeks, almond butter, mushrooms and anchovies

Grilled eel and confited pork belly, cauliflower purée and egg yolk
Black rice with grilled calamar “de potera”
Glaced tuna belly with turnip spaghetti and potato gnocchi
Grilled pigeon breast with Jerusalem artichokes & beetroot

The evolution of piña colada
Rum baba

Price per person **89 €** - sup. HB **27 €** per person.

*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: **38.50 €** per person.
We are also able to offer a range of local pyrenean cheeses supplement **11€** per person.*

ORIGEN

by Nandu Jubany

COLD STARTERS

Sea cucumber salad with escarole and Iberian ham	39,00 €	*15,00 €
Puffed pastry with foie gras and caramelised apple	28,50 €	

HOT STARTERS

Shrimps Dashi from Palamós with seaweed & vegetables	38,00 €	*14,50 €
Artichoke soup with cod fritters, Iberian ham & artichoke chips	22,00 €	
Pumpkin gnocchi with truffle from Osona, Iberian ham and parmesan whey	49,50 €	*19,00 €
Grilled spring leeks, almond's butter, mushrooms and anchovies	22,00 €	
Grilled eel and confited pork belly, cauliflower purée and egg yolk	26,00 €	
Roasted chicken cannelloni with creamed truffle	39,00 €	*15,00 €

RICE

Sea cucumber rice	45,00 €	*17,00 €
Shrimps from Palamós rice	39,00 €	*15,00 €
Green rice of spinaches, cod tripe and vegetables from our garden	28,00 €	
Black rice with grilled calamar "de potera"	37,00 €	

FISH & SEAFOOD

Glaced tuna belly with turnip spaghetti and potato gnocchi	39,00 €	*15,00 €
Sea cucumber with pork belly and cauliflower purée	39,00 €	*15,00 €
Grilled Turbot with bouillabaisse & saffron crispy biscuit	33,00 €	*12,50 €
Lobster stew with potatoes & garlic toast	49,00 €	*18,50 €

MEATS

Charcoal veal bone marrow with oysters, <i>calçots</i> & mustard	36,00 €	*14,00 €
Grilled veal filet from Girona with soufflés potatoes	31,50 €	*12,00 €
Deer filet wrapped with pork belly, spring onion, sweet potato and chestnut	31,00 €	*11,50 €
Hare Royale with foie gras, beetroot and pear	37,00 €	*14,00 €
Grilled pigeon breast with Jerusalem artichokes & beetroot	29,00 €	

Bread & petit-fours

5,00 €

Water service

2,85 €

* Supplement Half board
The half portion have a supplement of 10%



Sport Hotel Hermitage & Spa

4,5% IGI not included



THE LEADING HOTELS
OF THE WORLD®