

SEASONAL MENU

L'ERMITA MENU

30€ VAT included

Aperitif, welcome cocktail, starter,
main course and dessert.

SEA MENU

23€ VAT included

Aperitif, main course, dessert or coffee
and water.

*Monday to friday lunchtime and
sunday to thursday evenings.*

OUR CHEF'S SUGGESTIONS (Subject to availability)

Rock salt baked red prawns (100gr) **(2)** 12€

Rock mussels in *Josper* **(9,11,13)** 12€

100% Iberian acorn-fed ham shoulder, hand-carved, DO Dehesa de Extremadura,
with coca bread and tomato **(1)** 25€

Oysters *gillardeau* Nr. 2 (1u) **(13)** 4,5€/u

Roasted chicken croquettes (5u) **(1,7)** 9€

STARTERS

Strawberry gazpacho from Sant Pol, duck liver mousse, basil
and ginger ice cream (Supplement 2€) **(1, 12)**

Tuna tartare brioche, wasabi mayonnaise and *tobiko* **(1, 3, 4, 6)**

Fresh white asparagus lightly pickled, roasted in *Josper*,
carbonara style, bacon, herring eggs **(3, 7, 12)**

Textures of artichoke and Iberian ham

Maresme peas, squid tartare, sea urchin **(2, 7, 13)**

Tempura of zucchini flower stuffed, scallop mousseline, zucchini terrine,
sorrel butter, scallop coral sauce (Supplement 2€) **(1, 2, 3, 7, 12, 13)**

MAIN DISHES

Red shrimp rice (Supplement 3€) **(2, 4, 9, 13)**

Green pea water *risotto*, plankton, artichoke, cod, *Idiazábal* cream **(4, 7)**

Medallion of hake, cabbage, ceps mousseline, mushroom juice with cava, truffle oil
beet, carrot, potato, zucchini **(3, 4, 6, 7)**

Medallion of calf royale, roasted eggplant tartare with *Josper*, roasted cauliflower puree **(1, 3, 6, 7, 9, 12)**

Duck cooked two ways, roasted duck juice, Merlot vinegar, pickled beets **(1, 2, 4, 7, 12, 13)**

Tournedo of lamb stuffed with spinach, dried tomato, mushroom *duxelle*,
céleri puree, lamb *demi*, pumpkin foam **(7, 9, 11, 12)**

DESSERTS

Artisan patisserie of the day | Seasonal fruit | Assortment of ice creams

Contains:

