

LAMALCONTENTA

HOTEL&RESTAURANT

VOL 1 / N°1



APPETISER OF THE DAY

STARTERS

Choose one

MALCONTENTA BOUILLABAISSÉ

(FISH AND SEAFOOD SOUP WITH TOAST ROUNDS AND ROUILLE)

OUR TRIO OF HOUSEMADE CROQUETTES

(THYME ROASTED CHICKEN, STEWED OXTAIL AND SHRIMP AND SCALLOPS)

★ SCORPION-FISH PATE WITH SHRIMP EMULSION AND FRESH HERBS FROM OUR GARDEN

RAZOR CLAMS AUG GRATIN

WITH SPRING ONIONS, LIME AND VALENTINE HOT SAUCE

SCALLOPS IN BEURRE NOISETTE

WITH CAPERS AND CHERVIL

★ RED-SHRIMP CARPACCIO WITH TROUT ROE AND SHRIMP OIL

★ SALAD WITH CONFIT ARTICHOKE, IBERICO HAM AND TOASTED PINE-NUT VINAIGRETTE

SMOKED BURRATA

AND MANGO-TOMATO TARTARE WITH MINT

POACHED EGG WITH TRUFFLED PORCINI CREMEUX AND GUANCIALLE VEIL

With supplement:

IBERICO HAM BOARD (sup. 3.00)

WITH TOASTED CRYSTAL BREAD, TOMATOES AND VIRGIN OLIVE OIL

GRILLED SHRIMP FROM PALAMÓS (sup. 8.00)

OUR MAINS

Choose one

★ SEA BASS FLAMBÉED WITH FRESH FENNEL

SALMON SUPREME WITH ORANGE SAUCE, LEEKS AND FIGUERES ONIONS

TOSSA DE MAR-STYLE CHICKEN AND LANGOUSTINES

DUCK MAGRET WITH PEARS POACHED

IN CARDAMO MAND GRENACHE WINE FROM EMPORDÀ

ENTRECÔTE TAGLIATA WITH PARMESAN, ROCKET AND BALSAMIC VINAIGRETTE

★ ONGLET WITH CAFÉ DE PARIS BUTTER AND CRUNCHY SHOESTRING POTATOES

COD FILLET CONFIT WITH ROSEMARY AND GIRONA TOMATO JAM

★ GIRONA BEEF STEW

WITH PORCINI AND FRENCH COGNAC

BLACK RICE WITH CUTTLEFISH AND SCALLOPS (PRICE PER SERVING, MINIMUM 2 SERVINGS)

With supplement:

★ CREAMY RICE WITH LOBSTER (sup. 8.00) (PRICE PER SERVING, MINIMUM 2 SERVINGS)

TOURNEDOS ROSSINI (sup. 6.00)

WITH FOIE GRAS POËLÉ AND TRUFFLE SAUCE

LOBSTER WITH FRIED EGGS AND CHIPS, (sup. 8.00)

LIKE IN FORMENTERA (PRICE PER SERVING, MINIMUM 2 SERVINGS)

★ RECOMENDED DISHES

VAT INCLUDED | PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS



DESSERTS

TARTE TATIN

WITH CINNAMON CHANTILLI AND PANELA BROWN SUGAR

SANT JOSEP CATALAN CREAM

WITH CARQUINYOLI BISCUITS

CHOCOLAT FANS ONLY

(WALNUT BROWNIE WITH DARCK-CHOCOLATE ICE CREAM, CHOCOLATE SAUCE AND CACAO TRUFFLE)

★ TIM BAON VARRINE ★

(NOUGAT ICE CREAM, CATALAN CREAM FOAM AND CHOCOLATE SAUCE)

CHOCOLAT TRUFFLES

WITH FRESHLY WHIPPED CREAM

TRIO OF CITRUS SORBETS

With supplement:

BRUNYOLA HAZELNUT COULANT (sup. 2.00)

WITH MADAGASCAR VANILLA ICE CREAM

HOUSEMADE PISTACHIO CHEESECAKE (sup. 2.00)

WITH BISCOFF CRUST

MENU 28.00€

HOUSE WINE, DESSERT AND COFFEE INCLUDED

PALAMÓS SHRIMP MENU

ASK US ABOUT AVAILABILITY

VAT INCLUDED | PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS

CAN YOU TELL US ABOUT YOUR EXPERIENCE?

We would love to hear it!

