

HOTEL ESPERIT ROCA RESTAURANT

Starters

Salad with duck liver mi-cuit, dried peaches, spinach, shallot, goat cheese and toasted almond. 18€

Royal of Galmesan cheese with artichoke purée, artichoke chips, roasted artichoke, onion demi-glace, pearl onion and truffle. 18€

Pumpkin cream with baked pumpkin, pumpkin seeds and shallots. 16 €



Rice and Pasta

Poularde ravioli with duck liver sauce, poularde sauce and seasonal mushrooms. 21€

Rigatoni with Girona veal stew. 25€

Rice with partridge and cuttlefish. 27€



Fish

Confit hake at low temperature, with arugula pesto, broth from its bones, green asparagus and garlic and parsley oil. 28€

Slow-cooked red mullet stuffed with cream of its liver with vegetables in rice and soy vinegar and pickled sauce. 28€



Meat

Veal sirloin escalope with Galmesan cheese, pickles, cherry tomatoes, fresh herbs and potato parmentier. 27€

Stewed Girona veal cheek with Jerusalem artichoke purée, potato soufflé, glazed chestnuts and veal demi glace. 32€



Desserts

Vanilla catalan crème brûlée with baked apple ice and apple juice . 12€

Red fruits with cream, rose jam, red fruit crisps and rose perfume. 13€

Caramelized banana with cupcake ice cream. 14€

Creamy chocolate cheesecake with vanilla ice cream and cocoa reduction. 14€