



1932

COMA
HOTEL RESTAURANT
ORDINO

Spring's Menu

STARTERS

Spider crab cold cannelloni,
with pine kernels vinaigrette and chive

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Foie mi-cuit in sangria
hazelnuts crumble and comfited fruit

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Maresme peas velouté
tuna tataki, grapefruit and vanilla oil

MAIN COURSE TO CHOOSE

Low temperature salted cod
With baked leek and « porrusalda »

or

Pig trotters with oyster
et with Iberico ham sauce, enokis and plankton

THE DESSERT

Pyrenees cheeses

or

Cottage cheese semi-cold with lime and strawberries

or

Apricot tatin with thyme ice-cream

Preu 39,50€