



SPRING MENU

STARTERS

Smoked salmon Tartare with thyme

baked apple and fennel textures

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Duck's foie gras al Amaretto

caramelised apricot and almonds

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Spring green peas with Black pudding

free range egg and truffle dust

MAIN COURSE

Slow cooking Cod with spinach, pine kernels

“Urgelia” cheese sauce

or

Beef fricandeau with morels and vegetables

DESSERTS

Local cheese platter

or

Home made « Cheese cake »

strawberries, white cheese and pink peppercorn....

or

« La Bola »

Whisky tart , flamed or no.....

PRICE: 47.50€

(Option: one starter, one main course and one dessert 35€)

Hotel Coma - Camp de la Tanada s/n - Ordino

Telf: (+376)73.61.00 - Whatsapp: (+376) 66.22.66

hotelcoma@hotelcoma.com