



1932

COMA
HOTEL RESTAURANT
ORDINO

FALL'S MENU

STARTERS

*Foie medallion with seaweed,
urchin's meat and crispy sea moss*



*Pumpkin soup
grilled scallop and passion fruit*



*Fresh bacon, porcini and prawns
cauliflower touch*

MAIN COURSE

Roasted grouper

*wild mushrooms risotto, wood infusion and rosemary oil
or*

Oxtail crepinette with truffle sauce

sweet potato and parsnip mash

DESSERT

Pyrenees cheese slate

or

Caramelised pear

Coconut, curry, liquorice and cocoa

or

*Dark chocolate laminate with raspberry cream
handmade bourbon vanilla ice cream and fall brushstrokes*

PRICE: 47,50€

(choose a starter, a main course and dessert 35€)

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