



La Carta del Coma



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Partridge in light vinaigrette salad with vegetables	14,50 €
King prawns salad with truffle and Jerez vinaigrette	17,50 €
Lobster salad with potato and marine plankton	22,50 €
Iberico ham dish with bread and tomato	19,50 €
Foiegras marble with carmelised pumkin	18,50 €

WARM

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Porcinni soup and croutons	9,50 €
Onion's soup	10,00 €
Scrambled eggs with spring onions and Chanterels	15,00 €
Crispy thin pastry with porcinni mushrooms and sauce	18,50 €
Cocoa ravioli with foie gras and king prawns	22,50 €
Free range chicken and mushrooms caneloni with porcini white sauce	12,00 €

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* Lobster's and Chanterel Risotto	26,50€/pax
Grilled octopus with chaterel vinagraite and crudités	19,50 €
Baked turbot with potato, onions and tomato	19,50 €
* Dorade 600 grs Baked in salt and fennel	21,00 €
* Cod with artichoke and Pedro Ximenes sauce	22,50 €
* Monk fish and wild mushrooms casserole	24,50 €
Fresh scampi with mountain herbs and olive oil	26,50 €

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Free range chicken casserole with dry apricot and nuts	16,50 €
Porc cheek with porcinni	17,00 €
Grilled lamb's chop	18,00 €
Duck's magret with rhubarb and blackberries	18,00 €
* Ox tail crepinette with apple tatin and truffle sauce	18,50 €
* Baked kit Shoulder	24,50 €
* Beef filet with foiegras and Perigord sauce	27,50 €

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Season's fruits lassagne and vanilla ice cream	6,00 €
Chocolate coulant with peppermint sorbet *	6,50 €
Apple thin pastry with Calvados reduction *	6,50 €
Pistachio brownie with passion fruit coulis and cream ice-cream	6,50 €
Green apple ans lime profiterols with chocolate sauce	6,00 €
"Financer" in different spices, bitter orange and cream ice cream	6,00 €
Cheese Local platter	7,50 €

* Season Menu suplement (10€) - * Dessert to order at the beginning