

ESP. F.

STARTERS

Codfish Fritters €3.5 (per piece)

Vegetable salad from our Mas Marroch vegetable garden and mountain sprouts, with Ermesenda cheese cream, pickled mountain fruits, confit tomato, flowers, and fresh herbs. €18

Pork campaign pâté with foie gras, served with tender sprout salad and toasted bread. €18

Marinated sardine terrine with roasted pepper, shallot vinaigrette with Chardonnay, olive juice, and tender sprout salad with pickles. €22

Pig' s trotter carpaccio with boletus edulis vinaigrette, Santa Pau beans, seasonal mushrooms, pine nuts, potatoes, and pig' s trotter stew. €17

Salted codfish "Esqueixada," with Aloreña, Cornicabra, Córdoba, Kalamata olives, tomato, and extra virgin olive oil. €19

SOUPS

Black sausage casserole with catalan "pilota" and pickled vegetables. €16



FISH DISHES

Marinated and grilled red scorpion fish “Suquet,” with semi-dried tomato, black olives, orange, and pine nuts. €29

Confit cod fillet with “*samfaina*” (Catalan ratatouille) and tender garlic mousse. €22

RICE AND PASTA

Rice stew with pork ribs, sausage, baby cuttlefish, and asparagus. €22

Poularde stuffed cannellone with low-temperature cooked poularde breast. €24

Cardinal’s Macaroni. Macaroni gratin terrine with Bolognese sauce and béchamel. €19

MEATS

“*Niu.*” Stew of cod tripe, pigeon, sausages, and black sausage. €30

Girona beef fillet with beef sauce, seasonal mushroom cream, and vegetables. €35

Girona veal “capiota” with fries and chickpeas. €19

“Coca d’Escalivada” with lamb neck stew, glazed lamb sweetbread and low-temperature suckling lamb chops, lamb sauce and parsley oil with Basque chilli peppers €22

“Fricandó” of flat iron beef, mushroom stew with bone marrow and pickled vegetables. €21

Warm duck terrine with liver sauce, pears, and walnuts. €20

E.P.F.

DESSERTS

“Pijama” dessert, with peach sorbet, pineapple, raspberries, and caramel sauce. 14€

Profiteroles with cream. Chocolate ice cream, hot chocolate sauce, and cocoa nibs. 14€

Musician’ s dessert. Hazelnut sponge cake, hazelnut praline, creamy almond ice cream, raisins, prunes, and dried apricots. €14

Catalan cream flavored with cinnamon and lemon. Purée, ice cream, and baked apple foam. €14

Honey and cottage chesse with figs. Fonteta cottage chesse, our Esperit Roca honey, canned figs and crunchy honey. € 14

Chocolate, bread, oil and salt. Chocolate brownie with olive oil, crunchy bread, chocolate ice cream, oil and salt. €14

BREAD

Pages bread

Crystal bread

Garland tomato

Extra virgin olive oil

€3.5

HOTEL

CASTELL DE SANT JULIÀ DE RAMIS
GIRONA

**ESPERIT
ROCA**