Park Hotel
San Jorge
ESCAMPA COSTA BRAVA

MENÚ

STARTERS TO SHARE

Small glass of mushroom cream soup with crispy parmesan and truffle oil

Homemade Iberian ham and chicken croquettes

Marinated salmon dice with avocado cream

Small toast with cod brandade, green asparagus and olive tapenade

Spoon of burrata with olive tapenade and sun-dried tomatoes

MAIN COURSE

Low-temperature Iberian pork cheek with "piquillo" peppers

or

Hake with roasted pepper sauce, baby vegetables and Kalamata olive powder

HOMEMADE DESSERTS

Creamy yogurt with roasted apple and crumble

Or

Mascarpone crème caramel with whipped cream

CELLAR

Només Blanc D.O Emporda

Només Negre D.O Empordà

Peralada Stars Brut Reserva

45€

Drinks included

Park Hotel
San Jorge
ESCAMPA COSTA BRAVA

MENÚ

STARTERS TO SHARE

Small glass of mushroom cream soup with crispy parmesan and truffle oil

Homemade Iberian ham and chicken croquettes

Marinated salmon dice with avocado cream

Small toast with cod brandade, green asparagus and olive tapenade

Spoon of burrata with olive tapenade and sun-dried tomatoes

Bao bun duck confit with "pico de gallo"

Crispy prawns with romesco sauce

MAIN COURSE

Slow-cooked lamb leg with creamy potato and caramelised baby onions

Or

Donostiarra-style sea bass with vegetables

HOMEMADE DESSERTS

Creamy yogurt with roasted apple and crumble

Or

Sponge cake with dark chocolate cream and apricot jam

CELLAR

Blanc Obsequi D.O Empordà

5 Finques Negre D.O Empordà

Privat Brut Nature Reserva

55€

Drinks included