



SOL I NEU

Club Hermitage

A CASA

ENJOYING YOURS IS THE MOST IMPORTANT THING,
MAKE THESE HOLIDAYS EVEN MORE SPECIAL AND
TAKE THE *SOL I NEU A CASA* ON DECEMBER 24,25,26,31TH

SELECT THE DISHES YOU LIKE THE MOST AND LET US KNOW!

SOUPS

Christmas escudella with pebbles and meatballs	15,00€
Fish bouillabaisse and seafood with its chips	18,00€
Boletus and chestnuts soup with foie gras	18,00€

CANNELLONIS

Traditional free-range chicken cannelloni with truffle cream	22,00€
Monkfish and shrimp cannelloni with seafood velouté	22,00€
Duck confit cannelloni with foie gras	20,00€

MEATS

Suckling lamb with vegetables and mushrooms	25,00€
Roasted Suckling Pig from Segovia with Orange	22,00€
Gers chicken stuffed and roasted whole with winter truffle (whole piece)	30,00€

FISH & SEAFOOD

Zarzuela of fish and seafood	25,00€
Baked turbot with potatoes	25,00€
Lobster Stew Galician (piece of 500 gr.)	30,00€

DESSERTS

Yule log with cava mousse, pistachio and red berries	8,00€/pax	Hermitage chocolate and candied orange panettone	25,00€/pax
Cardinal cake with Kirsch cream and hot chocolate	8,00€/pax	Caramelized Hermitage turrón	18,00€/pax
Traditional cheesecake with country cheese	10,00€/pax	Hermitage turrón with almonds and honey	18,00€/pax
"Galette des rois" and almond cream	20,00€/pax	Polvoron Hermitage at almonds and hazelnuts (Box of 10 units)	15,00€/pax

TO PLACE YOUR ORDER, CONTACT US



+376 870 670



min. 24h before



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