

# GOSPA

GEORG OTS SPA HOTEL

## MENU

### SHARE WITH FRIEND

#### **GOSPA SELECTION OF SNACKS FOR TWO (G)**

**23€**

Pumpkin hummus, pickled olives, truffle aioli, GOSPA crispbread, smoked fish rilette, pickled cucumber, GOSPA smoked pork fillet, gourmet cheeses, cloudberry jam

#### **SPANISH PRAWN CROQUETTES (2 croquettes) (L)**

**11€**

#### **FRENCH FRIES (G, L)**

**9€**

Chilli aioli, black truffle aioli

#### **GOSPA BREADBASKET**

Hazelnut blackbread, GOSPA crispbread, carrot-soda bread, whipped porcini butter and seasalt

**3€**

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### STARTERS

#### **ROASTED SCALLOPS (G, L)**

Creamy pumpkin veloute, pickled pumpkin and prosciutto

**18€**

#### **ARCTIC CHAR AND POTATO RÖSTI (G, L)**

Whitefish roe, horseradish sauce and pickled shallot

**17€**

#### **ROASTED CARROTS AND PUMPKIN HUMMUS (G) (possible as a vegan dish)**

Feta cheese, *persillade*, sea buckthorn vinaigrette, crispy chickpeas

**15€**

#### **VENISON TARTAR**

Truffle cream, marinated mushrooms, kohlrabi, Grana Padano and crispy bread

**17€**

#### **CAESAR SALAD WITH PRAWNS (5 prawns)**

**15€**

Romaine lettuce, *confit* tomatoes, Caesar dressing, crispy cheese  
Extra prawn 1€

#### **DUCK AND BEETROOT "BORSCHT" (G, L)**

**13€**

Duck and beetroot *consommé*, duck rilette, roasted cabbage, shiitake mushrooms

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## **MAIN COURSE**

### **BOUILLABAISSE SEAFOOD STEW (L)**

**19€**

Cod, trout, prawns, mussels, *confit* tomato, potato and bisque  
Roasted garlic sourdough

### **TROUT (G, L)**

**23€**

Roasted pumpkin, pickled carrot, brown butter *hollandaise*, hazelnut

### **GOOSE BREAST (G, L)**

**26€**

Caramelized black root, fig and black elderberry sauce

### **ROASTED CHICKEN (G)**

**22€**

Saffron risotto, chorizo and romesco sauce

### **VENISON FILET (L)**

**29€**

Porcini-fig "strudel", jerusalem artichoke, pickled red onion, portwine sauce

### **CABBAGE CUTLET (L)**

**18€**

Jerusalem artichoke cream, cauliflower "*picalilly*" and shiitake beurre blanc sauce

### **BLACK TRUFFLE TAGLIATELLE**

**18€**

Oyster mushroom, Grana Padano and fresh black truffle

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## **DESSERT**

### **"GOSPA CLASSIC" WARM CHOCOLATE FONDANT (G)**

**10€**

Raspberry sauce and vanilla ice cream

### **BASQUE CHEESECAKE (G)**

**9€**

Blood orange cream and winter citrus, almond crumble

### **"TIRAMISU" à la GOSPA (G)**

**9€**

Almond frangipane, amaretto, mascarpone cream, espresso ice cream

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L - lactose free

G - gluten free

Please contact the staff for further information about allergens