Christmas Menu

To Share

Duck foie gras terrine served with toasted bread and sweet wine
Blinis with whipped butter cream and smoked salmon
Seafood fritters

Starter - Choose one

Avocado and red prawn salad with crudités and sprouts
Traditional Catalan galets pasta soup with meatball
Slow-roasted meat and foie gras cannelloni with cheese sauce

Main course - Choose one

Sea bass supreme with seafood marinara sauce and king cockles
Catalan-style stuffed chicken with spinach, raisins and pine nuts
Chargrilled dry-aged beef fillet with potato gratin and tarragon cream

Dessert

Xixona nougat cheesecake

Wine Selection

White wine: Giró Ribot Karamba (Penedès D.O.)
Red wine: Arnegui Reserva (Rioja D.O.Ca.)
Cava: Oriol Rossell Brut Nature
Mineral water
Coffee, decaffeinated coffee, herbal teas and infusions
Traditional nougat and Christmas wafers



Price per person: €98 (VAT included)

Children's Menu

Appetizer

Crispy potato chips
Anchovy-stuffed olives
Mini cured fuet sausages with breadsticks

Choice of Starter

Traditional galets pasta soup with meatballs
or
Three-meat cannelloni gratinated with béchamel sauce

Choice of Main Course

Breaded veal tenderloin escalope with French fries
or
Monkfish medallion with French fries

Dessert

Selection of ice creams
or
Nougat cake served with warm chocolate sauce

Beverages

Mineral water
Soft drinks

Price per person: €39 (VAT included)
(children under 12 years old)



Christmas Menu

Vegetarian, vegan and gluten-free menu

Appetisers

A shot of oriental-style leek velouté

Olive sphere with vermouth and orange

Spiced tuber crisps

Starter - Choose one

Creamy mushrooms with a poached egg and microgreens

Mixed leaf salad with avocado emulsion, strawberries and confit broad beans

Jerusalem artichoke velouté with piquillo pepper jam

Main course - Choose one

Creamy mushroom rice with crispy leek

Artichoke casserole with potatoes and mushrooms

Sea bass supreme with marinated sauce and King Size cockles

Dessert

Pineapple carpaccio with lemon sorbet

Wine & Beverages

White wine: Giró Ribot Karamba (Penedès D.O.)

Red wine: Arnegui Reserva (Rioja D.O.)

Cava: Oriol Rossell Brut Nature

Mineral water

Coffee, decaffeinated coffee, herbal teas and infusions

Nougat and traditional Catalan wafer rolls (neules)

Price per person: €98 (VAT included)

