



RESTAURANT
CAN TRAVI NOU
Masia amb records del passat



Celebrate the **Christmas** holidays with us

2022-2023

CHRISTMAS MENU

WELCOME

*Aubergine and foie hummus tartlet
crunchy crab ball*

FIRST COURSE

Monkfish, salmon and prawn crêpe with crustacean cream

or

Pasta and meatball christmas soup

or

*Shrimp timbale, tender shoots, melón pearls
and strawberry vinaigrette*

MAIN COURSE

Supreme of sea bass with pistachio skin on mango sauce

or

*Country chicken round stuffed with nuts
roast with mashed potato and truffle*

or

*Beef sirloin in red wine
with braised foie on "trinxat de la Cerdanya"*

DESSERT

Fijona nougat mousse and toasted hazelnut crumble

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Water, coffees, teas and infusions

Nougat and wafers

CELLAR

White Wine: Ermita d'Espiells (D.O. Penedès)

Red Wine: Rocaplana, Oriol Rossell (D.O. Penedès)

Cava: Fuvé i Camps Reserva Família

99.80€ pp. VAT Included

Kids Menu 39€ pp. VAT Included

(Children under 12 years)



SAN ESTEVE MENU

WELCOME

*Crunchy prawn in sweet and sour sauce
Tuna mousse with Cantonese sesame*

FIRST COURSE

*Traditional cannelloni of Saint Esteban
or
Salad of tender shoots with duck ham, strawberries,
foie and pine nut vinaigrette with bacon
or
Cream of scampi with scallop and shrimp brochette*

MAIN COURSE

*Supreme of gilt-head sea bream on mashed potatoes
with txakoli clams
or
Sirloin medallions with foie gras sauce
on creamy potato and truffle
or
Back of lamb roasted at low temperature with juice*

DESSERT

Cheesecake with strawberries jam

*** ** **

Water, coffees, teas and infusions

CELLAR

*White Wine: Analivia (D.O. Rueda)
Red Wine: Arnegui Reserva (D.O. Rioja)
Cava: Oriol Rossell Brut Nature*

84,80€ pp. VAT Included

Kids Menu 39€ pp. VAT Included
(Children under 12 years)



1ST OF JANUARY MENU

WELCOME

Crunchy of Iberian ham

FIRST COURSE

Pumpkin cream with its caramelized seeds and seared foie gras

or

Spinach salad, melon pearls, iberico ham and pine nut and bacon vinaigrette and extra virgin oil sorbet

or

Grandma's roast cannelloni with truffled béchamel sauce

MAIN COURSE

*Cod loin on a bed of "trinxat de la Cerdanya"
and soft black garlic cream*

or

*Sweet and juicy veal "meloso" roasted at low temperature
with creamy potatoes and truffle*

or

Duck confit on apple compote and red fruits sauce

DESSERT

Chocolate mousse with raspberry

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Water, coffees, teas and infusions

CELLAR

White Wine: Analivia (D.O. Rueda)

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

Cava: Freixenet Vintage Reserva

66,50€ pp. VAT Included

Kids Menu 39€ pp. VAT Included
(Children under 12 years)



KIDS MENU

FIRST COURSE

Bolognese macaroni and gratin cheese

or

Cannelloni to gratin

or

Galets soup with meatballs

or

Chicken croquettes

SECOND COURSE

Chicken scalop with fried potatoes

or

Breaded sole fillet with fried potatoes

or

Grilled squid rings with fried potatoes

or

Lamb chops with fried potatoes

DESSERT

Ice cream assortment

or

Cream Custard

Soft drinks

Mineral water

(Children under 12 years)



VEGETARIAN MENU

FIRST COURSE

Pumpkin cream with croutons and asparagus

or

*Arugula salad with pear, walnuts,
parmesan and basil pesto*

MAIN COURSE

*Seasonal vegetable lasagna gratin
with raisins and pine nuts*

or

Wild mushroom cannelloni with vegetables

DESSERT

CELLAR



FREE GLUTEN MENU

FIRST COURSE

Pumpkin cream with asparagus

or

*Arugula salad with burrata cheese
with pesto and strawberries*

MAIN COURSE

*Back lamb roasted at low temperature
with candied potatoes*

or

*Supreme of gilthead pearl onion vinaigrette
and creamy truffle potato*

FREE GLUTEN BREAD

DESSERT

Chocolate brownie with vanilla ice cream

CELLAR

