

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 (choice of)

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 (choice of)

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)

