



# *Avenida Palace*

BARCELONA



DELUXE COLLECTION

## *GALA MENUS 2009*

### *Aperitif*

*(Included in menu prices)*

*Chips*

*Fried almonds*

*Parm creaking roll*

*Iberic cured han on typical bread rubbed with tomato and sprinkled with olive oil*

*Assorted croquettes*

*Fried fish "Orly" style*

*Poultry brochettes in Curry*

*Brochette of pork sausage and mushroom*

*Fried vegetables*

### *Bar*

*Mineral water*

*Varied juices*

*Soft drinks, beer*

*Local wines ( white, red and rosé )*

*Cava Brut*

*HOTEL AVENIDA PALACE*

*Gran Vía de les Corts Catalanes, 605 · 08007 Barcelona  
Tel: 93.3019600 · Fax: 93.3181234 · e-mail:avpalace@husa.es*



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## *MENU 1*

### *TO START...*

*“Millefeuille” of leek and prawn in a light cheese cream*

### *MAIN DISH...*

*Roasted pork sir loin with apple and bilberry sauce*

### *DESSERT...*

*Delight of pineapple with grilled catalan vanilla cream*

*Petits Fours*

*Coffee - tea*

*Liquors*

### *WINES*

*Joan Sardà, rosé, Penedès  
Cava Brut Reserva Joan Sardà  
Mineral water*

*Price per person, 65,00 euro , taxes incl.*

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### *MENU 2*

#### *TO START...*

*Smoked fishes lasagne sprinkled with caviar vinaigrette*

#### *MAIN DISH...*

*Tender veal flavoured with Porto*

#### *DESSERT...*

*Chocolate "coulant" on a bed of cacao*

*Petits Fours*

*Coffee - teas*

*Liquors*

#### *WINES*

*Viña Calera, white, Rueda*

*Viña Sardà, red, Penedès*

*Cava Brut Reserva Joan Sardà*

*Mineral water*

***Price per person, Euro 75,00, taxes incl***

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### *MENU 3*

#### *TO START...*

*Baby lentils salad with prawns, sprinkled with mushrooms vinaigrette*

#### *MAIN DISH...*

*“Confit de canard” (duck) with pears in wine*

#### *DESSERT...*

*Almond nougat with “biscuit glacée” and warm chocolate sauce*

*Petits Fours*

*Coffee - tea*

*Liquors*

#### *WINES*

*Viña Calera, white, Rueda  
Rondán (red), crianza, Rioja  
Cava Brut Reserva Joan Sardà  
Mineral water*

*Price per person, 80,00 euro, taxes incl.*

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### *MENU 4*

#### *TO START...*

*Special Avenida Palace Hors- d'oeuvres :  
Prawn, shellfish cannelloni, "top" of foie mi-cuit & sweet egg yolk string, and  
creaking Jabugo*

#### *MAIN DISH...*

*Monkfish in garlic flavour*

#### *DESSERT...*

*Millefeuille of wild strawberries and cream*

*Petits Fours*

*Coffee - tea*

*Liquors*

#### *WINES*

*Rondán (red), crianza, Rioja*

*Viña Sol, white, Torres*

*Cava Brut Reserva Joan Sardà*

*Mineral water*

*Price per person, Euro 85,00, taxes incl.*

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### *MENU 5*

#### *TO START...*

*Shellfish soup with sea food brochette and flavoured with Armagnac*

#### *MAIN DISH...*

*Roasted veal filet  
Our Chef's garnitions*

#### *DESSERT,*

*Chocolate roller stuffed with nougat ice-cream*

*Petits Fours  
Coffee - teas  
Liquors*

#### *WINES*

*Viña Sol, white, Torres  
Rondán, red, crianza, Rioja  
Cava Brut Reserva Joan Sardà  
Mineral water*

*Price per person, Euro 85,00, taxes incl.*

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### *MENU 6*

#### *TO START...*

*Lobster monkfish with mushrooms cake and a light Roquefort cream sauce*

#### *MAIN DISH...*

*Lamb ribs with salted potatoes, dressed with a honey and rosemary sauce*

#### *DESSERT...*

*Tart or cake*

*Petits fours*

*Coffee - tea*

*Liquors*

#### *WINES*

*Finca La Colina, verdejo, Bodegas Sanz, Rueda*

*Carmelo Rodero, cosecha, Ribera del Duero*

*Cava Brut Reserva Joan Sardà*

*Mineral water*

**Price per person, Euro 84,00, taxes incl.**

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## *ADDITIONAL SERVICES*

### *TABLE FLOWER DECORATION*

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*Table bouquets*

*3,5€ / person*

### *CONGRATULATION CAKES*

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- *Masinni*
- *Sacher*
- *Lemon Mousse*
- *Cream & shaved chocolate*
- *Cream & strawberries*

*Price per person : 8€*

*7% taxes included*

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