



Catering

BUSINESS MENUS 2017



MENU 1

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Tomato cream with fresh cheese
with basil oil - "Spring, Summer"

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Pumpkin Cream soup with wild mushroom
and crunchy seeds - "Autumn ,Winter"

Duck Confit with golden apple roast,
plums and muscatel sauce

Almond and chocolate pudding

·CELLAR·

White wine Karamba, Blanc de Blancs de Giro Ribot

Red Wine Els Nanos de Josep Foraster

Mineral water and soft drinks, Coffee and herbal tea



MENU 2

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Cuadratone suffed with vegetables
and slight mushrooms sauce

Salmon and shrimp skewer with grilled
vegetables and “romesco” sauce

Apple cake with raisins

·CELLAR·

White wine Karamba, Blanc de Blancs de Giro Ribot

Red Wine Els Nanos de Josep Foraster

Mineral water and soft drinks, Coffee and herbal tea



MENU 3

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Andean quinoa risotto, mushrooms,
green asparagus and grilled sole fillet

Tender beef loin
with potatoes and red wine sauce

Tiramisu cake
with Arabian coffee

·CELLAR·

White wine Karamba, Blanc de Blancs de Giro Ribot

Red Wine Els Nanos de Josep Foraster

Mineral water and soft drinks, Coffee and herbal tea



MENU 4

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Tomato and Mozzarella salad with Kalamata olives,
tender buds and crunchy focaccia

Sea bass supreme lacquered with black rice
and vegetables in season in cocotte

Caramelized puff pastry, with vanilla
soft cream and red fruits

·CELLAR·

White wine Karamba, Blanc de Blancs de Giro Ribot

Red Wine Els Nanos de Josep Foraster

Mineral water and soft drinks, Coffee and herbal tea

