



Catering

CHRISTMAS



2018





CHRISTMAS MENU

25TH DECEMBER



·WELCOME APPETIZER·

Catalan tomato blow bread with ham

Spiced foie on fig compote

Smoked salmon with fresh cream

Grilled octopus with potato foam and paprika

·MENÚ·

Broth with noodles followed by stewed meat and vegetables

Roasted turkey served with chestnuts and caramelized pears

Christmas cake of passion fruit and Jijona

Christmas sweets

·CELLAR·

White Wine Karamba Blanc de Blancs - D.O. Penedès.

Red Wine Terrer de Conca- D.O. Conca de Barberà

Cava Giró Ribot Reserva – D.O. Penedès

Water and soft drinks

Coffee and tea

PRICE PER PERSON: 80€ (VAT included)





Catering

SAN ESTEBAN



2018





SAN ESTEBAN MENU

26TH DECEMBER



·Welcome Appetizer·

Catalan tomato break with ham

Spiced foie on a fig compote

Maigret dice of roasted duck dice with mango and five spices jam

Grilled octopus with potato foam and paprika

·MENÚ·

Catalan cannelloni with truffled bechamel and winter mushroom

Turbot served with vegetable noodles, mushrooms and white wine juice

Christmas cake of passion fruit and Jijona

Christmas sweets

·BODEGA·

White Wine Karamba Blanc de Blancs - D.O. Penedès.

Red Wine Terrer de Conca– D.O. Conca de Barberà

Cava Giró Ribot Reserva – D.O. Penedès

Water and soft drinks

Coffee and tea

PRICE PER PERSON: 65€ (VAT included)





Catering

NEW YEAR'S EVE



2018



NEW YEAR'S EVE



·WELCOME APPETIZER·

Natural Guillaudeau Oysters

Palamós prawns with ginger sorbet

Poached foie with caramelized apple and brioix

Scrambled gratin eggs with sea urchins in a cava sauce

Maigret dice of roasted duck dice with mango and five spices jam

·TASTING MENU·

Crab and avocado with plankton's mayonnaise on a toast

Sweet potato and truffle cream with poached egg

Mullet on seaweed rice and argan oil

Lamb loin cooked at low temperature served with potatoes and morels.

Chocolate lattice with caramel, hazelnut and pears

Assortment of nougat, Neulas and grapes of luck

·CELLAR·

White Wine Karamba Blanc de Blancs - D.O. Penedès.

Red Wine Terrer de Conca- D.O. Conca de Barberà

Cava Giró Ribot Reserva – D.O. Penedès

Water and soft drinks

Coffee and tea

Free bar and dance until 03:00 a.m. + bread breeze with chocolate

PRICE PER PERSON: 150€ (VAT included)

