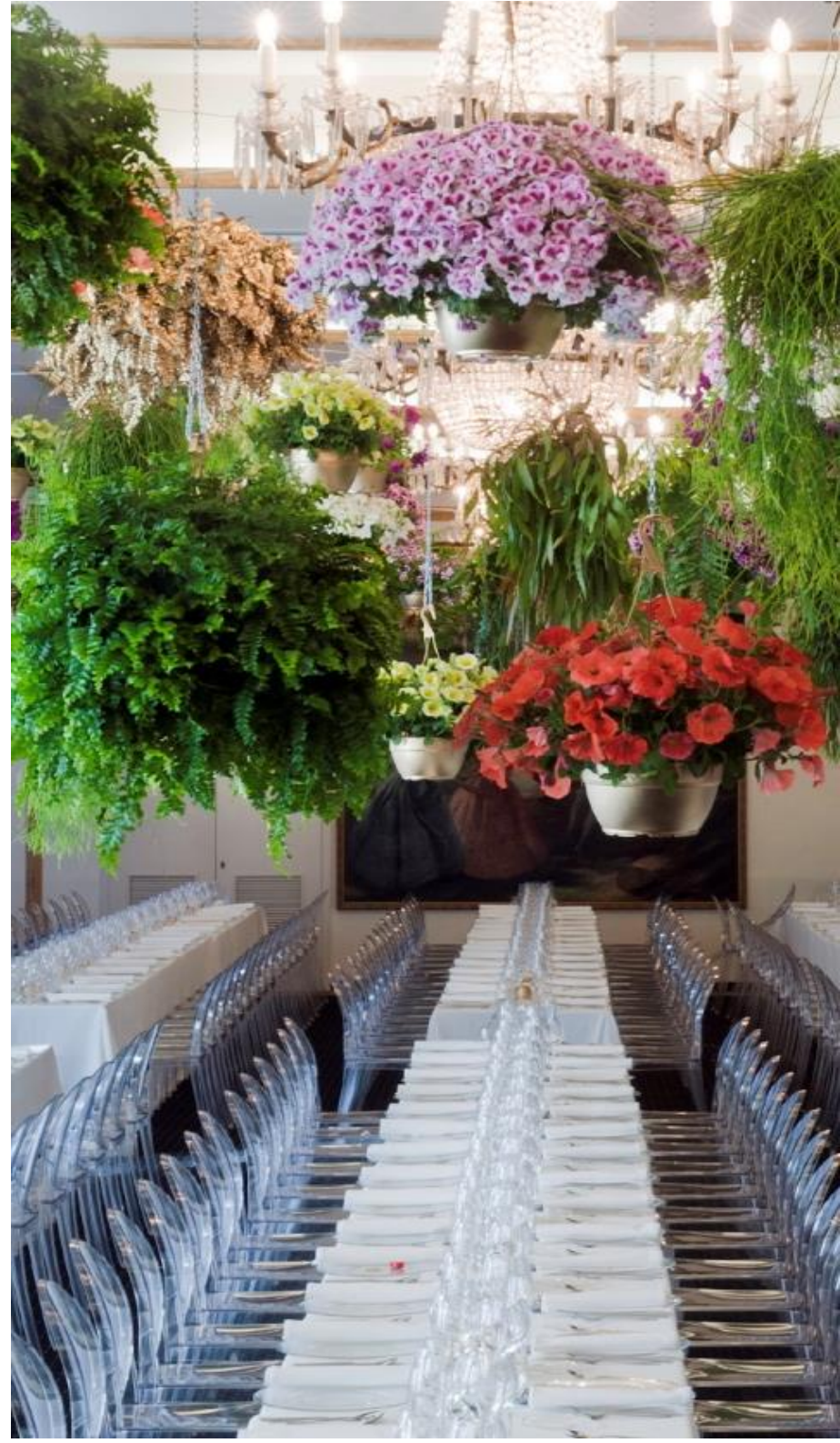




Catering

BUSINESS MENUS 2018



MENU 1

·MENU·

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

Or

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

Fresh hake in a garlic sauce

Traditional Sacher cake
with orange jam

·CELLAR·

White wine Karamba Blanc de Blancs

Red wine Terrer de Conca

Mineral water and soft drinks

Coffee and herbal tea



MENU 2

·MENU·

Mozzarella salad with green asparagus and
semi-dry tomatoes

Iberian sirloin, with mashed sweet potatoes
and soft red curry sauce

Cheese Cake
with blueberry jam

CELLAR·

White wine Karamba Blanc de Blancs

Red wine Terrer de Conca

Mineral water and soft drinks

Coffee and herbal tea



MENU 3

·MENU·

Ravioli stuffed with fresh vegetables
served with mushrooms sauce

Fresh Sea Bass grilled
with cherry tomatoes and saffron sauce

Chocolate brownie
with vanilla ice cream

CELLAR·

White wine Karamba Blanc de Blancs

Red wine Terrer de Conca

Mineral water and soft drinks

Coffee and herbal tea



MENU 4

·MENU·

Andean quinoa risotto, mushrooms,
green asparagus and smoked cheese

Tender beef loin with potatoes
served in red wine sauce

Chocolate cake
with almond crumble

· CELLAR ·

White wine Karamba Blanc de Blancs

Red wine Terrer de Conca

Mineral water and soft drinks

Coffee and herbal tea

