

Celebrate the
Christmas
holidays with us

2019-2020



Christmas Menu

WELCOME

*Foie small ball with mango chutney
Crunchy king prawn with romesco sauce*

FIRST COURSE

*Christmas soup with pasta shells and small meatballs
or
Prawns salad on tomato background, basil and mustard, truffle vinaigrette
or
Sea urchins au gratin*

MAIN COURSE

*Monkfish with sautéed seasonal mushrooms, artichokes and mushroom sauce
or
Tail of veal stuffed with foie gras, red wine stew with licorice celeri cream
or
Stuffed and roasted catalan chicken with sweet wine sauce and apple compote*

DESSERT

Christmas log

*Water, coffee and herb tea
Rolled wafers and nougat*

CELLAR

*White wine: Analivia (D.O. Rueda)
Red wine: Arnegui Reserva (D.O. Rioja)
Cava: Freixenet Vintage Reserva*

84,20€ PP. VAT INCLUDED

KIDS MENU 32,20€ PP. VAT INCLUDED



Sant Esteve Menu

WELCOME

Iberian ham croquette

Glass of creamy foie gras and pear compote

FIRST COURSE

Traditional cannelloni au gratin with truffle béchamel sauce

or

Bouillabaisse soup with rock fish, seafood and rouille sauce toast

or

*Salad of avocado, tomato and smoked salmon.
with a vinaigrette of vegetables and strawberries*

MAIN COURSE

Cod with roasted red pepper and gratin

with saffron aioli, baby spinach, raisins and pine nuts

or

Medallions of sirloin steak grilled with gratin potato and foie sauce

or

Back lamb (cooking 12h) with bakery potato

DESSERT

Chocolate coolant with vanilla ice cream and macadamia

Water, coffee and herb tea

CELLAR

White wine: Analivia (D.O. Rueda)

Red wine: Arnegui Reserva (D.O. Rioja)

Cava: Freixenet Vintage Reserva

74,60€ PP. VAT INCLUDED

KIDS MENU 32,20€ PP. VAT INCLUDED



1st of January Menu

FIRST COURSE

Cream of crayfish with crispy prawns and vegetables

or

Eggplant stuffed with boiled sausage, balsam with red wine and truffle sauce

or

Octopus carpaccio with candied potatoes, chilli and paprika vinaigrette

MAIN COURSE

Hake with soft cream of garlic and thyme with vegetable wok

or

Veal cheek (cooking 12h) with creamy truffle potato and port sauce

or

Baked lamb (cooking 12h) with bakery potato

DESSERT

Three chocolates mousse with griottes and hazelnut ice cream

Water, coffee and herb tea

CELLAR

White wine: Analivia (D.O. Rueda)

Red wine: Arnegui Reserva (D.O. Rioja)

Cava: Freixenet Vintage Reserva

58,80€ PP. VAT INCLUDED

KIDS MENU 27,30€ PP. VAT INCLUDED



6 of January Menu

FIRST COURSE

Traditional cannelloni au gratin

or

Stuffed potatoes with cod and shrimps with crustaceans allioli

or

Norwegian real crab salad with citrus and truffle vinaigrette

MAIN COURSE

Salted cod "a la llauna" with santa pau white beans

or

Duck confit with apple textures and "ceps" mushroom sauce

or

Iberian pork "secreto" special hidden cut with foie and creamy pumpkin

DESSERT

Traditional King cake, marzipan and cream

Water, coffee and herb tea

CELLAR

White wine: Analivia (D.O. Rueda)

Red Wine: Arnegui Reserva (D.O. Rioja)

Cava: Freixenet Vintage Reserva

49,60€ PP. VAT INCLUDED

KIDS MENU 27,30€ PP. VAT INCLUDED



Kids Menu

FIRST COURSE

Pasta shells soup
or
Traditional cannelloni au gratin
or
Home-made penne Bolognese

MAIN COURSE

Charcoal-grilled lamb with chips
or
Grilled fillets sole with potato millefeuille of potato au gratin and baked tomato
or
Veal escalope with chips

DESSERT

Assorted ice cream

Soft drinks
Mineral water



Vegetarian Menu

FIRST COURSE

Pumpkin cream with croutons and asparagus

or

*Arugula salad with pear,
walnuts, parmesan and basil pesto*

MAIN COURSE

*Seasonal vegetable lasagna
gratin with raisins and pine nuts*

or

wild mushroom cannelloni with vegetable

DESSERT

(ACCORDING TO THE DAY)

CELLAR

(ACCORDING TO THE DAY)



Gluten Free Menu

FIRST COURSE

Pumpkin cream with asparagus

or

Arugula salad with burrata cheese with pesto and strawberries

MAIN COURSE

Back lamb roasted at low temperature with candied potatoes

or

Supreme of golden pearl onion vinaigrette and creamy truffle potato

FREE GLUTEN BREAD

DESSERT

Massini cake

*(Fine layers of biscuit with a truffle and cream filling,
topped off with a light layer of crème brûlée)*

CELLAR

(ACCORDING TO THE DAY)

