

Christmas Festivities Menus





Glass of cava

Starters

Pea tartlet with Maldonado pancetta and Melanosporum black truffle

Crispy hake bite with green sauce and red prawn tartare

First Course

Scallops, seasonal mushrooms and pumpkin gnocchi

Second Course

Sole, meunière sauce, spinach and Osetra caviar

Third Course

Roasted kid goat shoulder, "El Bulli"-style vegetable couscous and mint

Dessert

Five textures of chocolate and passion fruit

Petit Fours

Selection of Christmas delicacies

€118

Beverages not included



Starters

Coca de Folgueroles bread with tomato and extra virgin olive oil
Homemade roasted meat croquettes

First Course – Choice of

Grilled hake with seasonal vegetables
Girona beef tenderloin Milanese with homemade fries

Dessert

Five textures of chocolate and vanilla

Petit Fours

Selection of Christmas delicacies



Glass of cava

Starters

Prawn Gilda with mimosa vinaigrette

Coca de Folgueroles bread with tomato and extra virgin olive oil

Acorn-fed Iberian ham

First Course – Choice of

Traditional escudella with galets pasta, pilota meatball, cabbage, black sausage and chickpeas

Free-range chicken cannelloni with béchamel and Parmesan cheese

Second Course – Choice of

Capon stuffed with dried fruit, pan-seared foie gras and its wing jus

Catalan-style cod snout, confit leek sauce, raisins and pine nuts

Dessert

Christmas log

€98

Beverages not included



Children's menu

Starters

Coca de Folgueroles bread with tomato and extra virgin olive oil

Acorn-fed Iberian ham

First Course

Traditional escudella with galets pasta, pilota meatball, cabbage, black sausage and chickpeas

Second Course

Free-range chicken cannelloni with béchamel and Parmesan cheese

Dessert

Christmas log

€55

Beverages not included



Glass of cava

First Course – Choice of

Traditional escudella with galets pasta, pilota meatball, cabbage, black sausage and chickpeas

Free-range chicken cannelloni with béchamel and Parmesan cheese

Second Course – Choice of

Capon stuffed with dried fruit, pan-seared foie gras and wing jus

Grilled sea bass with donostiarra sauce, piquillo peppers and hand-crushed potatoes with a hint of lemon

Dessert

Christmas log

€67

Beverages not included



First Course

Traditional escudella with galets pasta, pilota meatball, cabbage, black sausage and chickpeas

Second Course

Free-range chicken cannelloni with béchamel and Parmesan cheese

Dessert

Christmas log



Glass of Ruinart champagne
Oyster with "blancmange" and apple

Starters

Foie gras bonbon with almond nougat
Red prawn, its head stuffed with Osetra caviar and sabayon
Grilled peas, smoked butter and Melanosporum black truffle

First Course

Fennel parfait, langoustines, sea urchin roe and butter

Second Course

Pan-seared red mullet, carrot escabeche

Third Course

Slow-cooked beef, Melanosporum black truffle and celeriac cream

Pre-dessert

Lemon mousse, almond and orange blossom sponge, mandarin sorbet

Dessert

Crispy hazelnut cream, truffled chocolate centre, cocoa biscuit and chocolate ice cream

Petit Fours

Selection of Christmas delicacies

€265

Beverages not included



Vegetarian Option

Glass of Ruinart champagne
Pumpkin and Melanosporum black truffle liquid bonbon

Starters

Tomato tartare with "Granada La Palma" extra-sweet tomatoes and capers from Menorca
Prat artichoke, sautéed mushrooms and vegetable demi-glace
Grilled leek, almond escabeche and 36-month Parmesan

First Course

Low-temperature cooked Calaf egg, cauliflower, grilled peas and Melanosporum black truffle

Second Course

Glazed aubergine, chickpea hummus and Greek yoghurt cream

Third Course

Slow-cooked celeriac with organic vegetables and lightly smoked béchamel

Pre-dessert

Lemon mousse, almond and orange blossom sponge, mandarin sorbet

Dessert

Crispy hazelnut cream, truffled chocolate centre, cocoa biscuit and chocolate ice cream

Petit Fours

Selection of Christmas delicacies

€265

Beverages not included



Starters

Informal potatoes with mildly spicy brava sauce
Truffled Iberian ham and cheese grilled sandwich

First Course

Free-range chicken cannelloni with béchamel and Parmesan cheese

Second Course

Sole, meunière sauce and spinach

Pre-dessert

Lemon mousse, almond and orange blossom sponge, mandarin sorbet

Dessert

Crispy hazelnut cream, truffled chocolate centre, cocoa biscuit and chocolate ice cream

Petit Fours

Selection of Christmas delicacies

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