



CHRISTMAS MENU

APPETIZER

Grilled Gran Smith apple, caramelized with foie, ham shavings and Pedro Ximénez reduction 🍷 ∞

STARTERS

(to choose)

Artichokes stuffed with Empordà duck confit with murgula sauce and duck mousse 🌿 🍷

Lamb's lettuce salad with candied artichokes, duck ham, parmesan, nuts and truffled galangal vinaigrette 🍷 ∞ 🌿 🍴

Traditional catalan soup "escudella" with "carn d'olla", truffled meatballs 🌿 🍷 🍴

Lobster and red shrimp cannelloni with seafood béchamel and basil parmesan cheese 🌿 🍷 🍴 🍤 🦞

MAIN COURSE

(to choose)

Old Friesian beef tenderloin with grilled lettuce and Paris coffee butter 🌿 🍷 🍴

Vizcaína style turbot with potato gnocchi, shrimp, mussels and pickled piparras 🌿 🍷 🍴 ∞

Roasted cannelloni with veal, Iberian pork and chicken au gratin with bechamel and Grana Padano D.O. cheese and fresh truffle 🌿 🍷 🍴

DESSERTS

(to choose)

Coca de Llavaneras with nougat ice cream 🌿 🍷 🍴 🍩

Cheese and caramel flan with dulce de leche ice cream and whipped cream 🌿 🍷 🍴

Water, coffee or tea

Traditional spanish sweets

Price: 80€ (Vat included)

(Valid for the dates: December 24 evening, 25 and 26 at noon. January 1 and 6 at noon)