



RESTAURANT



CHRISTMAS MENU 55

Fougasse

with provence herbs and tomato pesto

Croquette 2u.

of iberian ham

Coca

artichoke coca bread, Duroc pork cracklings and seasonal mushrooms

Leek

roasted leek, burrata, hazelnuts and hazelnut oil

Octopus

grilled octopus, eggplant with miso and kimchi romesco

Chicken

free-range chicken in crispy batter, "Diabla" onion and tomato confit

Torrija

crunchy and creamy French toast with smoked milk ice cream

White Wine Alta Alella Pansa Blanca D.O. Alella

Red Wine Prohon Negre D.O Terra Alta

Draft Beer

Soft Drinks, Water, Coffe / Tea

55€ PER PERSON (VAT included)

In case of allergies or food intolerances, please inform us.



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CHRISTMAS MENU 70

Chusco

traditional country bread with seaweed butter

Crunchi-Tacos 2u.

potato tacos with red prawn, lime, Espelette pepper and nori seaweed

Carpaccio

of Norway lobster, lime-lemon-tarragon and Morruda olive oil

Foie

Royal de foie-gras caramelised foie-gras royal, candied quinces and goat cheese

Turbot

grilled and served on the bone with warm lettuce hearts and piquillo vinaigrette

Tatin

oxtail tatin with apples

Mousse tropical

passion fruit, pineapple, mango and coconut

White Wine Petit Sao D.O. Costers del Segre

Red Wine Petit Nur D.O.Q Priorat

Draft Beer

Soft Drinks, Water, Coffe / Tea

70€ PER PERSON (VAT included)

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CHRISTMAS EVE MENU

Normandy Oyster n2
with citrus and trout caviar

Crunchi-Taco
of potato with sea bass, nori seaweed and nasturtium leaf

Fake Ravioli
of red shrimp, lime and tarragon panacotta

Chusco
spelled bread and butter smoked with green pineapple peel

Foie
Royal de foie-gras with cream of topinambur and smoked black turnip

Turbot
in saffron butter, trumpet of death mushrooms and spicy mustard leaf

Goat Kid
shoulder with glazed onion

Puff Pastry
with vanilla and passion fruit

Selection of nougat, marzipan and neulas

Cava Mas Candi D.O. Cava
White Wine Cucu D.O. Castilla León
Red Wine Comalats D.O. Costers del Segre
Sweet Wine, Water and Coffe

115€ PER PERSON (VAT included)

Champagne Dom Pérignon Vintage 2006 (+150€)

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NEW YEAR MENU

Crunxi-taco

with beef tartare and melanosporum black truffle

Sea urchin

in its shell with its iodized hollandaise sauce and lime

Fritters

of Normandy oyster with imperial caviar

Crystal bread

with black truffle melanosporum butter

Wild tuna belly

with peas and sprouts and acidulated gelée

Crispy sea bass

with wild mushrooms, tubers and "verjus" sauce

Beef pressed puff pastry

"bourguignon", spinach and compté gratin.

Mousse

of caramel toasted almonds and lemon

Christmas sweets, grapes and cotillón

White Wine Via Fora D.O. Pendés

Red Wine Gomez Cruzado Crianza D.O. Rioja

Champagne Delamotte

Sweet Wine, Water and Coffee

190€ PER PERSON (VAT included)

Champagne Dom Pérignon Vintage 2006 (+150€)

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