

Christmas Festivities Menus





Glass of cava

Starters

Palamós prawn velouté

Crispy pastry parcels with fine Pyrenean cheeses

Inverted puff pastry coca with beef tenderloin roast beef

Josper-grilled trocadero lettuce heart, glazed with cured egg yolk

First Course

Traditional Virrey fish suquet

Second Course

Slow-cooked veal with black trumpet mushroom mille-feuille

Dessert

Valrhona chocolate collection in textures

Petit Fours

Christmas delicacies

€165

Beverages not included



Glass of cava

Starters

Porcini mushroom velouté with Parmesan crumble

Crispy pastry parcels with fine Pyrenean cheeses

Inverted puff pastry coca with flame-grilled aubergine

Josper-grilled trocadero lettuce heart, glazed with cured egg yolk

First Course

Potato parmentier with fried egg and wild mushrooms

Second Course

Vegetable lasagne with smoked bechamel

Dessert

Valrhona chocolate collection in textures

Petit Fours

Christmas delicacies

Vegetarian Option

€165

Beverages not included



Glass of Champín

Starters

Coca de Folgueroles bread with Iberian acorn-fed ham

Homemade roast croquettes

Crispy pastry parcels with fine Pyrenean cheeses

First Course

Potato parmentier with fried egg and wild mushrooms

Second Course – Choice of

Grilled sea bass with seasonal vegetables

Beef tenderloin escalope with french fries

Dessert

Valrhona chocolate collection in textures

Petit Fours

Christmas delicacies

€75

Beverages not included



Glass of cava

Starters

Iberian acorn-fed ham with Coca de Folgueroles bread

Traditional Catalan escudella with galets pasta and slow-braised meats

First Course

Our roasted meat and foie gras cannelloni

Second Course – Choice of

Creamy rice with confit tomatoes

Seared turbot with green pil-pil sauce

Veal tenderloin with mushroom duxelles and pan-seared foie gras

Capon with wild berry sauce

Dessert

Christmas log

Petit Fours

Christmas delicacies

€110

Beverages not included



Glass of cava

Starters

Pyrenean cheeses with Coca de Folgueroles bread

Onion soup with slow-cooked egg

First Course

Courgette cannelloni with porcini mushrooms

Second Course – Choice of

Creamy rice with confit tomatoes

Seared avocado with creamy sweet potato and poached egg

Dessert

Christmas log

Petit Fours

Christmas delicacies

€110

Vegetarian Option

Beverages not included



Glass of Champín

Starters

Iberian acorn-fed ham with Coca de Folgueroles bread

Traditional escudella with galets, meatballs, pork belly and chickpeas

First Course

Traditional roast cannelloni

Dessert

Christmas log

Petit Fours

Christmas delicacies



Glass of Champagne

Appetisers

- Fresh oyster bar
- Olive spheres with Santoña anchovy
- Seared organic salmon with wild herbs and Beluga caviar
- Artichoke with oyster leaf and hollandaise sauce
- Foie gras mi-cuit éclair with tart apple

Starter

- Langoustine tartare with Beluga caviar and Iberian ham emulsion

First Course

- Lobster cannelloni with sea urchin bechamel

Second Course

- Low-temperature cooked John Dory with saffron sauce and crispy bimi

Third Course

- Crispy suckling pig with creamy sweet potato and passion fruit notes

Pre-dessert

- Raspberry sorbet and its textures

Dessert

- Chocolate sphere

Petit Fours

- Grapes and New Year's Eve party favours

€365

Selection of white and red wines
and Cava throughout dinner,
including a glass of Cava for the
midnight toast



Vegetarian Option

Glass of Champagne

Appetisers

- Artichoke with oyster leaf and hollandaise sauce
- Olive spheres
- Mushroom duxelles brioche
- Mini stracciatella with cherry tomatoes and pine nuts
- Tart apple éclair

Starter

- Beetroot Tartare with Truffle

First Course

- Samfaina cannelloni with smoked bechamel

Second Course

- Leek tatin with confit onion

Third Course

- Our melanzane

Pre-dessert

- Raspberry sorbet and its textures

Dessert

- Chocolate sphere

Petit Fours

- Grapes and New Year's Eve party favours

€365

Selection of white and red wines
and Cava throughout dinner,
including a glass of Cava for the
midnight toast



Children's menu

Glass of Champín

Appetisers

- Ham croquettes
- Roast croquettes
- Mini beef burger
- Chicken strips with Caesar sauce
- Assorted pinsa

Starter

Langoustine tartare with Beluga caviar and Iberian ham emulsion

First Course

Samfaina cannelloni with smoked bechamel

Second Course – Choice of

- Low-temperature cooked John Dory with saffron sauce and crispy bimi
- Crispy suckling pig with creamy sweet potato and passion fruit notes

Pre-dessert

Raspberry sorbet and its textures

Dessert

Chocolate sphere

Petit Fours

Grapes and New Year's Eve party favours

€250

Water and non-alcoholic
beverages included



Starters

Ham and cheese bikini
Ham croquettes
Roast croquettes
Mini beef burger
Chicken strips with Caesar sauce
Assorted pinsa
Grilled vegetables
French fries
Macaroni bolognese

Dessert

Assorted ice creams
Brownie