

CELEBRATION MENU

1

APPETIZER

Chef specialty

STARTER

Phantasy salad with reduction of Modena vinegar
(rocket, lamb's lettuce, spinaches, a slice of
Parmesan cheese, a ball of mozzarella cheese, and a ball of olive oil ice-cream)

MAIN COURSE TO CHOOSE

Iberian pork loin with Pedro Ximénez sauce, raisins and pine nuts
or
Timbale of gilt-head bream with Marinera seafood sauce, imitation baby eels and prawns

Lemon and tangerine mini-sorbet

DESSERT

Party cake (Massini or Sacher torte)

CELLAR

Mineral water, beer and soft drinks
Chardonnay Nuviana white wine - D.O. Huesca
Cabernet and tempranillo Nuviana red wines - D.O. Huesca
Pere Barnada cava Brut Nature - D.O Catalunya

Coffee and herb teas

€46.00

per person VAT included

Other wines and cellar drinks are available upon request
To confirm your booking a deposit of 25% is required
The desired fish and meat options and quantities must be detailed 10 days prior to the event

People with allergies or intolerances please ask our staff.

CELEBRATION MENU 2

APPETIZER

Chef specialty

SNACKS AND FINGER FOOD

Ham and assorted cured Iberian pork cold sausages
Assorted fried foods (squids, croquettes, dates, prawns and fritters)
Piquillo small red hot peppers stuffed with brandada cod purée

MAIN COURSE TO CHOOSE

Veal tenderloin with potato au gratin and timbale of vegetables
or
Cod with fried vegetables

Lemon and tangerine mini-sorbet

DESSERT

Party cake (Massini or Sacher torte)

CELLAR

Mineral water, beer and soft drinks
Blanc de Pacs white wine (D.O. Penedés)
Tempranillo Navajas red wine (D.O. Rioja)
Cava Brut Nature (D.O. Catalunya)

Coffee and herb teas
Molecular pearl tasting

€50.00

per person VAT included

Other wines and cellar drinks are available upon request
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CELEBRATION MENU 3

APPETIZER

Chef specialty

STARTER

Pineapple and king prawns with mayonnaise-and-ketchup pink sauce

MAIN COURSE TO CHOOSE

Preserved duck comfit with caramelized apple and reduction of Porto wine
or

Filet of sea-bass with smoked potato and marinera seafood sauce

Mojito mini-sorbet

DESSERT

Party cake (Massini or Sacher torte)

CELLAR

Mineral water and soft drinks

Blanc de Pacs white wine (D.O. Penedés)

Mas Petit red wine (D.O. Penedés)

Cava Brut Nature (D.O. Catalunya)

Coffee and herb teas

Molecular pearl tasting

€56.00

per person VAT included

Other wines and cellar drinks are available upon request

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CELEBRATION MENU

4

SNACKS AND FINGER FOOD

Small spoon of roasted vegetables and tuna
Small spoon of shredded cod salad
Small spoon of duck foie-gras and caramelized apple
Assorted cured Iberian pork cold sausages, ham and coca bread with tomato

STARTER

Timbale of pineapple, avocado, mango, papaya and king prawns
(garnished with caviar oil and honey vinaigrette)

MAIN COURSE TO CHOOSE

Kid shoulder with potato stew and Provençal tomatoes
or
Casserole of traditional Catalan angler fish stew suquet with clams and king prawns

Mini artisan lime ice cream with basil

DESSERT

Party cake (Massini or Sacher torte)

CELLAR

Mineral water, beers and soft drinks
Verdejo 40 Vendimias white wine - D.O. Rueda
Mas Elena red wine (D.O. Penedés)
Cava Brut Nature (D.O. Catalunya)

Coffees and herb teas
Molecular pearl tasting

€65.00

per person VAT included

Other wines and cellar drinks are available upon request
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CELEBRATION MENU 5

SNACKS AND FINGER FOOD

Small spoon of roasted vegetables and tuna
Small spoon of shredded cod salad
Small spoon of duck foie-gras and caramelized apple
Assorted cured Iberian pork cold sausages, ham and coca bread with tomato

STARTER

Timbale of pineapple, avocado, mango, papaya and king prawns
(garnished with caviar oil and honey vinaigrette)

MAIN COURSE TO CHOOSE

Tender goat back on a potatoes bed and Provençal tomato
o
Monkfish and salmon with marinera seafood sauce, prawns and clams.

Mini artisan lime ice cream with basil

DESSERT

Party cake (Massini or Sacher torte)

CELLAR

Mineral water, beers and soft drinks
Honeymoon white wine (D.O. Penedés)
Mas Elena red wine (D.O. Penedés)
Cava Brut Nature (D.O. Catalunya)

Coffees and herb teas
Molecular pearl tasting

€68.00

per person VAT included

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