

**GROUP MENU FOR LUNCH OR DINNER FROM SUNDAY TO FRIDAY**

**CHRISTMAS 2018**

**MENU 60€**

Our vermouth

Cannelloni with a white sauce  
made with goat's milk and truffle

Roast cod fish with  
pickles and creamy chickpeas

Chocolate textures  
with vanilla ice-cream and hazelnuts

Petit fours

**CELLEAR**

Vailet Espelt, D.O. Empordà

Cabernet Franc Abadal, D.O. Pla de Bages

Vilarnau Brut Sleever, D.O. Cava

Mineral water

Coffee or tea

Price: 60€ (10% VAT included)

\* Only included the beverages indicated

\* The same menu will be served to all guests at the table

\* The menus could change as we use fresh seasonal products

**GROUP MENU FOR LUNCH OR DINNER FROM MONDAY TO SUNDAY**

**CHRISTMAS 2018**

**MENU 80€**

Cured egg yolk  
with a selection of Iberian meats

Cannelloni with a white sauce  
made with goat's milk and truffle

Market fish with Delta mussels  
and acidulated mushroom water

Roast guinea fowl with foie gras,  
eggplant and black garlic cake

Crunchy cookie with yogurt,  
flowers and violet ice cream

Petit fours

**CELLEAR**

Abadal Blanc, D.O. Pla de Bages

Senda del Oro, D.O. Ribera del Duero

Vilarnau Brut Sleever, D.O. Cava

Mineral water

Coffee or tea

Price: 80€ (10% VAT included)

\* Only included the beverages indicated

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**GROUP MENU FOR LUNCH OR DINNER FROM MONDAY TO SUNDAY**

**CHRISTMAS 2018**

**MENU 100€**

Foie gras butter with fig

Cured egg yolk with black truffle  
with a selection of Iberian meats

Scarlet shrimp bouillabaisse  
with anise infusion

Thai style roast market fish  
with Mediterranean shrimp and young leek

Lamb shoulder with salted mushroom toffee  
and vanilla creamy garlic

Coconut ice cream  
with pineapple sorbet and peanut sponge cake

Crunchy cookie with yogurt,  
flowers and violet ice cream

Petit fours

**CELLER**

Verdejo Finca la Colina, D.O. Rueda

Cerveles Colors Negre, D.O. Costers del Segre

Rimarts 18, D.O. Cava

Mineral water

Price: 100€ (10% VAT included)

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