



DECEMBER 24TH CHRISTMAS EVE



APPETIZERS

Mini crab roll
Duck gyoza, hoisin sauce, and turmeric emulsion
Idiazabal smoked croquettes with quince

STARTER

Marinated salmon tartare, pickled ginger, and miso butter

MAIN COURSE

Stuffed lamb leg Catalan style, smoked potato cream,
chanterelles, and mini carrots

DESSERT

Chocolate namelaka, coffee, and caramel

Turrón, neules, and gourmandises

Price: 70€ per person
VAT included





**DECEMBER 24TH
CHRISTMAS EVE
(-12 YEARS)**



APPETIZERS

Ham croquettes
“Chocos” Andalusian style with lime
Fuet

STARTER

Macaroni with tomato and parmesan

MAIN COURSE

Battered hake, bimi, mushrooms, and green mayonnaise

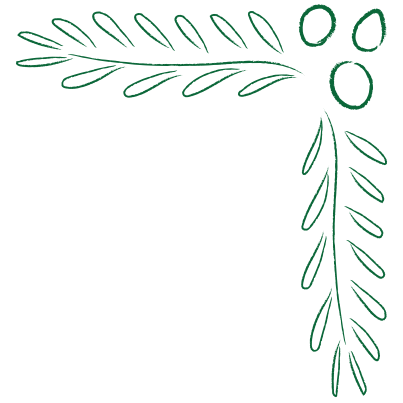
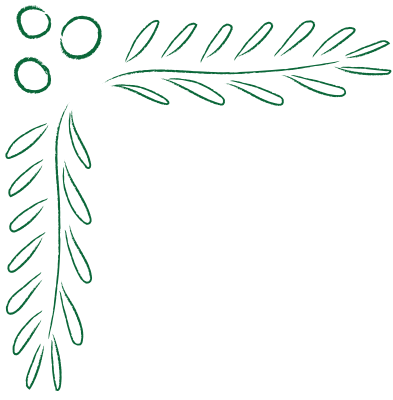
DESSERT

“Choux” with vanilla and chocolate cream

Turrón, neules, and gourmandises

Price: 50€ per person
VAT included





DECEMBER 25TH CHRISTMAS

APPETIZER

Tuna tartare and wasabi caviar
Mini crab brioche
Croquettes with smoked idiazabal cheese and quince

STARTER

Christmas escudella

MAIN COURSE

Sea bass with beurre blanc, miso, chanterelles, fennel, and lime
Stuffed poularde in the Catalan style with truffle sauce

DESSERTS

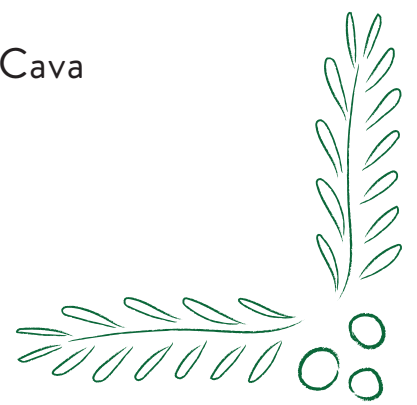
Christmas log

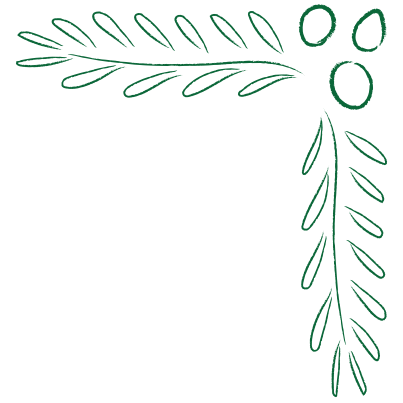
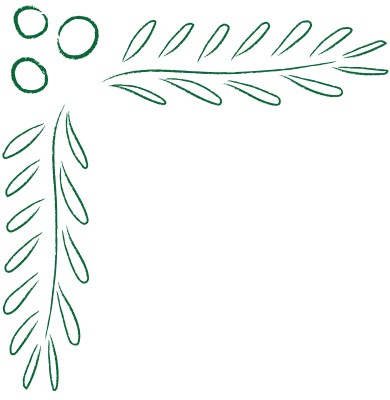
Nougat, wafers, and gourmet treats

CELLAR

La Fou D.O. Terra Alta
Furvus D.O. Montsant
Juve & Camps Reserva de la Familia D.O. Cava

Price: 130€ per person
VAT included





**DECEMBER 25TH
CHRISTMAS
(- DE 12 YEARS)**

APPETIZER

Ham croquettes
“Andalusian” squid rings with lime
Slice of fuet

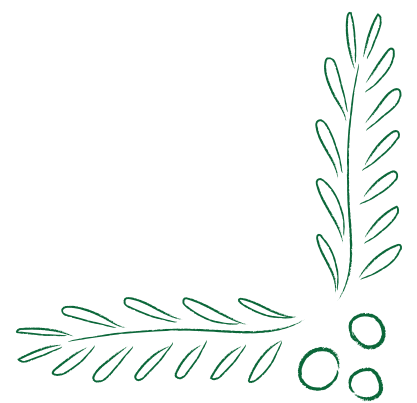
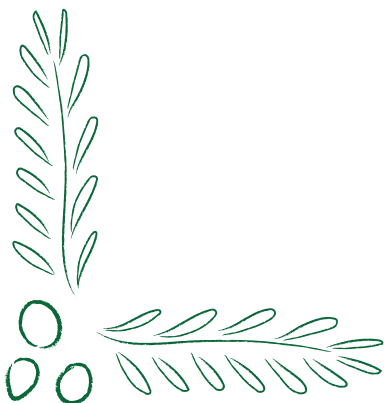
MAIN COURSE

Traditional escudella with galets and meatball
Veal cutlet with potatoes and mini roasted tomatoes

DESSERTS

Christmas log
Nougat, wafers, and gourmet treats

Price: 60€ per person
VAT included





26 DECEMBER SAINT STEPHEN'S DAY

APPETIZER

Smoked Idiazabal cheese croquettes and quince
Mini pita with cochinita pibil and pickled onion
Beetroot and orange tartare

STARTER

Marinated prawn salad, vegetable ribbons, and wakame seaweed

MAIN COURSE

Oven-baked turbot, sweet potato chutney, roasted garlic praline,
and kale chips
Saint Stephen's cannelloni

DESSERT

White chocolate, strawberries, and basil

Nougats, wafers, and gourmet treats

CELLAR

La Fou D.O. Terra Alta
Furvus D.O. Montsant
Juve & Camps Reserva de la Familia D.O. Cava

Price: 110€ per person
VAT included





26 DECEMBER
SAINT STEPHEN'S DAY
(-12 YEARS)

APPETIZER / SNACKS

Ham croquettes
Andalusian-style "chocos" with lime
Crispy prawns with homemade ketchup
Cured sausage
Hummus with nachos

MAIN DISH

Saint Stephen's cannelloni

DESSERT

Chocolate fondant with vanilla ice cream
Nougats, wafers, and gourmet treats



Price: 60€ per person
VAT included





DECEMBER 31ST NEW YEAR'S EVE

APPETIZERS

Wild salmon tartare with caviar
Amélie oyster with kombu seaweed broth and ginger vegetable brunoise
Wonton soup with shrimp and shiitake dumplings
Kataifi langoustine with mayonnaise foam and spices

MAIN COURSES

Red shrimp carpaccio with boletus oil and pine nut dressing
Turbot with vanilla celery cream, Thai eggplant, miso sauce, and XL clams
Beef fillet with café de Paris butter, truffled potato terrine, chanterelles, mini carrots,
and poultry reduction

PRE-DESSERT

Granny Smith apple, basil, cardamom, and raspberries

DESSERT

Vanilla and chocolate choux pastry

Turrón, neules, and gourmandises

Lucky grapes

CELLAR

Miranda d'Espiells D.O. Penedés
José Pariente Verdejo D.O. Rueda
Pago de los Capellanes Crianza D.O. Ribera del Duero
Codorniu Ars Collecta D.O. Cava
Moët Chandon Imperial D.O. Champagne

Price: 250€ per person
VAT included



**DECEMBER 31ST
NEW YEAR'S EVE**
(- DE 12 YEARS)

APPETIZERS

Iberian ham croquettes
"Chocos" Andalusian style with lime
Slice of fuet

MAIN COURSES

Shrimp and mushroom skewer, homemade ketchup, and avocado salad
Free-range chicken cannelloni, béchamel, and parmesan

PRE-DESSERT

White chocolate cream with basil and strawberries

DESSERT

Chocolate fondant with vanilla ice cream

Turrón, neules, and gourmandises

Lucky grapes



Price: 125€ per person
VAT included