

Gala Menu 1

Cocktail

Beef carpaccio and mustard tartine
Red tuna tataki with soy and honey
Crunchy prawn skewers
Red shrimp and mushroom ravioli
Brie cheese and iberian pork sandwich

Starter

Scampi cream soup with scampi soufflé
or
Oxtail cannelloni with wild mushroom sauce

Main course

Cod confit with “suquet” of cockles, beans from Santa Pau and cod triplets
or
½ lamb back cooked at low temperature with the aroma of honey, thyme and lemon with parmentier and kale

Dessert

Celebracion cake

Beverages

Mineral water
White wine Jean Leon Chardonnay
Red wine Jean Leon petit Verdot
Coffee and tea
Cava Aire Brut Nature

Price per person: 94€

Gala Menu 2

Cocktail

Prawns carpaccio with wild mushroom tartar
Iberian ham, rubbed tomato toasted bread
Red tuna sashimi
Foie and fig homemade delights
Crunchy scallop, pumpkin and lemongrass
Oxtail cannelloni with wild mushroom sauce

Starter

Lobster, raff tomatoes and candied mushroom salad
or
Foie, mushroom and truffle capuccino

Main course

Layers of sole and txangurro with spinach and béarnaise sauce
or
Beef tenderloin with iberian ham and "Torta del Casar" cheese

Dessert

Sorbet
Celebration cake

Beverages

Mineral water
White wine Jean Leon Chardonnay
Red wine Jean Leon petit Verdot
Coffee and tea
Cava Aire Brut Nature

Price per person: 114€