
CHRISTMAS MENU

25/12/2024

Welcome drink

STARTERS

Escudella soup

Beef carpaccio

* Beetroot tartare with avocado and tofu

MAIN COURSE

Traditional *carn d'olla* with its garnish

Country-style stuffed chicken with potato and spinach puree

Grilled sea bass with bean stew

* Heura stew with green curry, Pak Choi, and vegetables

DESSERT

Red fruit Yule Log

* Chocolate Panna Cotta with raspberry foam

WINE CELLAR

Luno Blanco (D.O. C. Montsant)

Luno Tinto (D.O. C. Montsant)

Cava Juve & Camps Reserva de la familia

Beers, soft drinks and water

Coffee with a selection of nougats

For groups of more than 6, the number of selected dishes from each option must be confirmed in advance

* Vegan / gluten-free option

70.00 €

Per person (VAT included)

SAINT STEPHEN'S MENU

26/12/2024

Welcome drink

STARTERS

Gratinated roast cannelloni

Mixed stew

* Roasted tomato tartare with parmesan foam

MAIN COURSE

Roasted turbot with wheat ratatouille

Surf and turf with free-range chicken

* Rice with porcini mushrooms and truffle.

DESSERT

Thousand layers of nougat and candied almonds

* Roasted pineapple with coconut and passion fruit foam

WINE CELLAR

Luno Blanco (D.O.C. Montsant)

Luno Tinto (D.O.C. Montsant)

Cava Juve & Camps Reserva de la familia

Beers, soft drinks and water

Coffee with a selection of nougats

For groups of more than 6, the number of selected dishes from each option must be confirmed in advance

* Vegan/gluten-free option

65.00 €

Per person (VAT included)

NEW YEAR'S EVE MENU

31/12/2024

APPETIZERS IN THE CENTER OF THE TABLE

Champagne Bloody Mary
Crispy baked rib croquette with mayonnaise
Prawn and lime terrine
Braised squid and piparra brioche

STARTERS

Scallop and prawn salad with pickled vegetables
Oxtail cannelloni with Comté cheese sauce
Red shrimp bisque with confit potatoes

MAIN COURSE

Roasted turbot with layers of vegetables
Tenderloin medallions, potato gratin, and Périgord sauce
Lamb ribs with persillade and creamy mashed potatoes

PRE-DESSERT

Kir Royale with raspberry sorbet

DESSERT

Gianduja semifreddo, cocoa crumble, and white chocolate ice cream

WINE CELLAR

Luno Blanco (D.O C. Montsant)
Luno Tinto (D.O C. Montsant)
Cava Juve & Camps Reserva de la familia
Beers, soft drinks and water
Coffee with a selection of nougats

For groups of more than 6, the number of selected dishes from each option must be confirmed in advance

Reservations from 7:30 PM to 10:00 PM

We offer an allergen menu upon request

95.00 €

Per person (VAT included)

CHILDREN MENU

STARTER

To choose between

- Gratinated stuffed cannelloni
- Grandma's rigatonis
- * Grilled escalivada and asparagus

MAIN COURSE

To choose between

- Chicken stuffed with ham and cheese, mashed potatoes
- Veal scaloppini with straw potatoes
- * Rice with porcini mushrooms

DESSERT

To choose between

- Chocolate brownie with walnuts and vanilla ice cream
- Vanilla crème brûlée
- * Strawberries with caramel foam

DRINKS

Water and soft drinks

* Vegan/gluten-free option available

30.00 €

Per person (VAT included)
