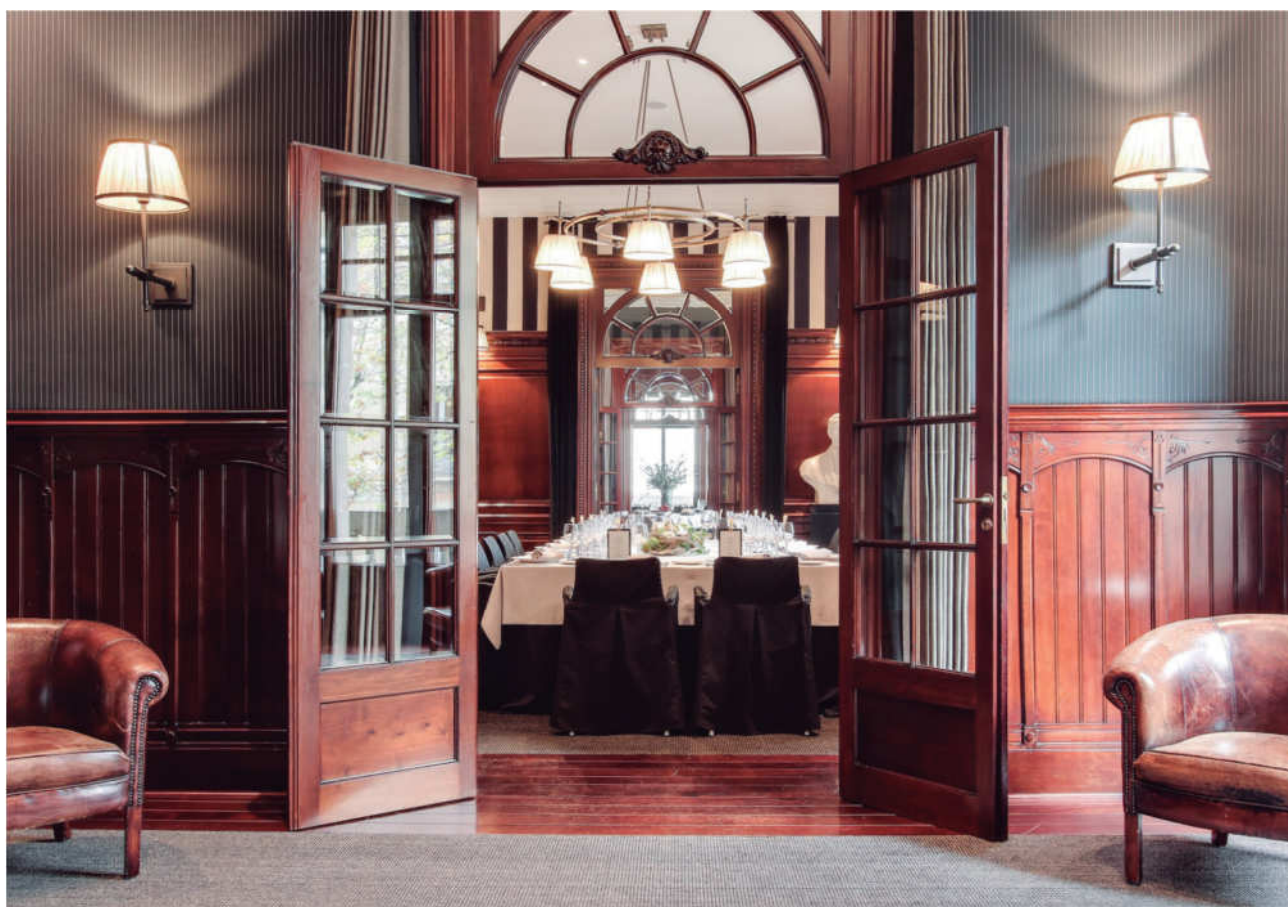


H 1898

LA RAMBLA - BARCELONA

CHRISTMAS THAT MARKS AN ERA



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LA RAMBLA - BARCELONA

Christmas day

Starters

Typical Catalan beef stew

Red tuna tartar with oyster in its juice

Scallop and prawns sauteed with iberian gill and beans from Santa Pau

Main course

Beef tenderloin medallions with foie and Oporto sauce

Kid shoulder cooked at low temperature
with aromas of honey, thyme and lemon

Cod loin with sea cucumbers, clams and pil-pil sauce

Dessert

Christmas log

Ice lolly cheesecake with white chocolate

Bread, chocolate, oil and nougat cream

Nougat and *neulas*

Beverages

Mineral water

White wine Jean Leon Chardonnay (D.O. Penedès)

Red wine Jean Leon Petit Verdot (D.O. Penedès)

Glass of Cava Aire Brut Nature (D.O. Cava)

Coffees and teas

Price per person: 62€ (VAT included)

   Hotel1898

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LA RAMBLA - BARCELONA

Sant Stephen's day

Starters

Oxtail cannelloni with wild mushrooms sauce

Red tuna tartar with oyster in its juice

Scallop and prawns sauteed with iberian gill and beans from Santa Pau

Main course

Beef tenderloin medallions with foie and Oporto sauce

Kid shoulder cooked at low temperature
with aromas of honey, thyme and lemon

Cod loin with sea cucumbers, clams and pil-pil sauce

Dessert

Christmas log

Ice lolly cheesecake with white chocolate

Bread, chocolate, oil and nougat cream

Nougat and *neulas*

Beverages

Mineral water

White wine Jean Leon Chardonnay (D.O. Penedès)

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