

**MEETINGS**

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**& EVENTS**

**BUSINESS  
MENU**



## APPETIZER OPTIONS

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Iberian ham & bread with tomato	2,5€
Sorted of croquettes	2€
Marinated salmon	2,5€
Flat bread with grilled vegetables and anchovies	2€
Caesar rolls	1,5€
Capresse brochette	1,5€
Creamy grilled foie tartlet with figs	2,5€

## APPETIZER BAR — 3€ per person

Glass of cava, wine, beer or soft drink



## MENU 1

### STARTERS

Marinated tuna belly, tomato and onion salad  
or  
Napolitan or parmigiana fettuccini  
or  
Gnocchi with pesto or truffle cream  
or  
Pumpkin and parmesan cream

### MAIN COURSE

Roast beef with Harry's sauce  
or  
Sea bass with vegetables  
or  
Mellow beef with mushrooms  
or  
Turbot with carrot puree (supl. 3€)  
or  
Grilled entrecote (supl. 3€)

### DESSERTS

Cheesecake  
or  
Mascarpone tiramisu  
or  
Strawberries with cream  
or  
Chocolate cake

### CELLAR

White wine Raimat Clamor (C.Segre)  
Red wine Raimat Clamor (C.Segre)  
Cava Codorniu Original ECO  
Still water – Coffee and infusions

\*Starter, main course and dessert to choose in advance and the same for all dinners.

**39€ - VAT INCLUDED**

## MENU 2

### STARTERS

Shrimp, mango and seasoned tomato salad

or

Mushrooms cream with truffle and parmesan

### MAIN COURSE

Roast lamb shoulder with mashed potatoes

or

Grilled turbot with carrot purée

### DESSERTS

Carrot cake with cheese and lime cream

or

Brownie with vanilla ice cream

### CELLAR

Cara Nord Blanc (D.O C. Barbera)

Cara Nord Tinto (D.O C.Barbera)

Ana de Codorniu Blanc de Blancs ( D.O Cava)

Still water—Coffee and infusions

*\*\*Starter, main course and dessert to choose in advance and the same for all dinners.*

**45€ - VAT INCLUDED**

