



## **MENU A**

Welcomer appetizer

### **Starters**

Pickled vegetables salad, backed potatoes and tempure of brie cheese

Canelone of turkey and pear with juice and sweet wine

### **Main courses**

Confited cod on/over roasted and dried tomatoes, tender garlic and a touch of fennel

Veal shank boiled at low temperatures with mushroom strew and tender wheat

### **Dessert**

Chocolate brownie and nuts with hazelnut ice cream

Lemon curd tart, meringue and salted sweet.

### **Drinks**

White wine

Red wine

Water

Bread

Coffee and infusions

**29,00 € (included VAT)**



## MENU B

Welcomer appetizer

### Starters

Cod “Esqueixada” and mango with pine nut vinaigrette and frisé escarole

Potatoes gnocchi with conté cheese cream and nuts

### Main courses

Steamed hake with green “Pisto” and Pedona bean cream

Pork clutter with Thai barbecue and sautéed pak-choy

### Dessert

Chocolate brownie and nuts with hazelnut ice cream

Apple tart with crumbled cookie and red fruits

### Drinks

White wine

Red wine

Water

Bread

Coffee and infusions

**29,00 € (included VAT)**



## **MENÚ C**

Welcomer appetizer

### **To get a bite**

Ham with coca bread

Marinated salmon blini with lime mayonnaise

Veal tail croquette with pepper

Potato ingot with “Brava” sauce and roasted garlic mayonnaise

Crunchy migas of black catalana sausage with eggs cooked on low temperatures and Iberian ham

### **Main courses**

Confited cod on/over roasted and dried tomatoes, tender garlic and a touch of fennel

Veal shank boiled at low temperatures with mushroom stew and tender wheat

### **Desserts**

Chocolate brownie and nuts with hazelnut ice cream

Lemon curd tart, meringue and salted sweet

### **Drinks**

White wine

Red wine

Water

Bread

Coffee and infusions

**32,00 € (10%included VAT)**



## **MENU D**

Welcomer appetizer

### **To get a bite**

Ham with coca bread

Selection of cheeses, jams and toasts

Marinated salmon blini with lime mayonnaise

Veal tail croquette with pepper

Potato ingot with “Brava” sauce and roasted garlic mayonnaise

Scrambled eggs with foie

### **Main courses**

Steamed hake with green “Pisto” and Pedona bean cream

Veal rib with a mix of dried fruit and nuts and citrus, quinoa and vegetables

### **Desserts**

Chocolate brownie and nuts with hazelnut ice cream

Apple tart with crumbled cookie and red fruits.

### **Drinks**

White wine

Red wine

Water

Bread

Coffee and infusions

**36,00 € (10% included VAT)**



## **MENU E**

Welcomer appetizer

### **To get a bite**

Ham with coca bread

Selection of cheeses, jams and toasts

Marinated salmon blini with lime mayonnaise

Grilles prawns

Clams in seafood sauce

### **Starters**

Warm crunchy of vegetables and smoked mackerel

Canelone of Turkey and pear with sauce and sweet wine

### **Main courses**

Santurced style sea bass with celery and turnip purée and sautéed bimi flowers

Veal rib with a mix of dried fruit and nuts and citrus, quinoa and vegetables

### **Desserts**

Chocolate brownie and nuts with hazelnut ice cream

Apple tart with crumbled cookie and red fruits.

### **Drinks**

White wine

Red wine

Water

Bread

Coffee and infusions

**45,00 € (10% included VAT)**