

New Year's MENU

2025



APPETIZERS

Acorn-fed Iberian ham on crystal bread with tomato
Cuttlefish croquettes with a touch of piquillo aioli
Tomato mille-feuille with smoked sardine and
yogurt sour cream
Roast beef with sheep cheese cream and
foie shavings



FIRST COURSE

Meagre fish in marinera sauce



SECOND COURSE

Beef filet tournedó "Café de Paris" with spiced
roasted Primor potato



CHRISTMAS DESSERT

Praline bar coated with
crunchy chocolate



CELLAR

Xic Agustí Torelló Mata – White wine
Perelada 3 Finques– Red wine
Cava Agustí Torelló Mata – Brut reserva



Bread
Water or soft drink
Coffee
Grapes and Party bag

€72
VAT incl.



New Year's MENU

VEGGIE 2025



APPETIZERS

Porcini cream with Idiazabal foam
Fried brie cheese with tomato jam
Three-cheese croquettes
Mini Spanish omelette "montadito"



FIRST COURSE

Grilled pumpkin with orange cream and toasted seeds



SECOND COURSE

Rice with vegetables, mushrooms, and a touch
of romesco sauce



CHRISTMAS DESSERT

Praline bar coated with
crunchy chocolate



CELLAR

Xic Agustí Torelló Mata – White wine
Perelada 3 Finques– Red wine
Cava Agustí Torelló Mata – Brut reserva



Bread
Water or soft drink
Coffee
Grapes and Party bag

€72
VAT incl.



Kids MENU

NEW YEAR'S 2025



APPETIZERS

Acorn-fed Iberian ham on crystal bread with tomato
Acorn-fed Iberian ham croquettes



CHOICE OF STARTER

Christmas "escudella" with meatballs and pasta shells
or
Gratinated macaroni in traditional Catalan style



CHOICE OF MAIN

Homemade cannelloni
or
Beef burger with roasted baby potatoes



CHRISTMAS DESSERT

Praline bar coated with
crunchy chocolate



Bread
Water or soft drink

Grapes and Party bag

€45
VAT incl.

for children under 12 years old

