



CHRISTMAS SPECIAL MENU

COLD STARTERS

Oysters from Marennes with ponzu sauce and shallots	35,00
Foie gras terrine, apple and brioche	31,50
Partridge salad and pickled pine mushrooms	29,50
Imperial Caviar Oscietra and parmentier with pistachios	62,00
Duo of tartars: Bluefin tuna and wild sea bass	39,00
Foie and fresh winter truffle gourmet salad	38,50

HOT STARTERS

Gaig cannelloni with truffle cream	28,00
"Escudella" traditional Christmas soup	18,50
"Carn d'olla" traditional Christmas meat	24,00
Porcini and truffle risotto	35,00
Celery cream, poached egg and ham shavings	26,50

FISH

Wild sea bass, cauliflower and snow peas	45,00
Sole à la Meunière	46,00
Cod with pil-pil and ratatouille	38,00
Classic monkfish suquet	39,00

MEAT AND POULTRY

Catalan-style roasted capon with plums and pine nuts	42,00
Poularde de Bresse with Perigord sauce	60,00
Beef steak tartare	36,00
Classic tournedó Rossini	46,00
Partridge stewed with pine mushrooms	38,50
roasted deer loin with truffle	42,00
Roasted and boneless kid back ribs	44,00
Crispy and boneless piglet with red berries and onion	40,00

Bread and entertainments 5,50 (please inform our staff if you don't want to be served).
Menu valid for Christmas Eve (dinner), Christmas (lunch and dinner) and San Esteban (lunch and dinner).
Price in euros. VAT included. In case of food allergies or intolerances, please ask our staff.



CHRISTMAS SPECIAL MENU

DESSERTS

Gaig Catalan cream

10,00

Chocolate textures and nuts

16,00

French toast, vanilla and red fruits

18,00

Cheeses assortment

18,00