

Christmas, New Year's and Three Kings menus



MENU CHRISTMAS EVE

APPETIZER

SCALLOPS PROVENÇAL STYLE

MENU

ROASTED PUMPKIN CREAM WITH MATO CHEESE, ARTICHOKE CHIPS AND IBERIAN SALT

SUPREME OF WILD SEA BASS ON A BED OF SPINACH
AND PARMENTIER POTATOS

IBERIAN SIRLOIN STEAK STUFFED WITH DRIED APRICOTS, PLUMS AND GLAZED WITH ITS OWN JUICES

DESSERT BUFFET

DRINKS NOT INCLUDED

CHRISTMAS LUNCH

APPETIZER

BRIOCHE STUFFED WITH PRAWN TARTAR WITH TONNATA SAUCE, CHILLI AND PEPPERS

MENU

CHRISTMAS SOUP WITH GALETS PASTA AND MEAT BALLS

POT ROAST WITH CHICKPEAS, POTATOES AND CABBAGE

LOW-TEMPERATURE ROAST SUCKLING PIG WITH FOIE GRAS, PORT SAUCE AND BERRIES

TRADITIONAL CHRISTMAS CHOCOLATE CAKE

DRINKS NOT INCLUDED

DINNER 26 DECEMBER (SANT ESTEVE)

APPETIZER

MARINATED TUNA TATAKI ON WHITE GARLIC CREAM AND MANGO TARTAR

MENÚ

MARINATED TUNA TATAKI ON WHITE GARLIC CREAM
AND MANGO TARTAR

SMOKED POTATO MOUSSE WITH LOW-TEMPERATURE FARMER'S EGG AND MUSHROOMS

CONFIT LOIN OF LONGLINE HAKE ON GREEN SAUCE
AND ASPARAGUS DUO

DESSERT BUFFET

DRINKS NOT INCLUDED

NEW YEAR'S EVE MENU

APPETIZER

FOIE FOAM WITH CURED FREE-RANGE YELLE AND BLACK THUNDER POWDER

MENU

RAVIOLI STUFFED WITH PRAWNS
PRAWNS IN POULTRY BROTH

TURBOT BRAISED IN CAVA WITH CLAMS AND ASPARAGUS ASIDE

BEEF STEAK ON CREAMY TRUFFLED SAUCE, CARAMELISED CHESTNUTS AND THEIR JUICE

DESSERT BUFFET

DRINKS NOT INCLUDED

NEW YEAR'S EVE CHILDREN'S MENU

APPETIZER

"SECALLONA ANDORRANA" WITH OLIVE BREAD

MENÚ

MEAT CANNELONI WITH BECHAMEL SAUCE

MEDALLION OF VEAL WITH LUXURY POTATOES

DESSERT BUFFET

DRINKS NOT INCLUDED

MENU NEW YEAR (1 JANUARY)

APPETIZER

WRAP FILLED WITH SMOKED SALMON, CHEESE
AVOCADO SAUCE AND TONKATSU

MENU

TRADITIONAL CONSOMME WITH GUTTIAU BREAD AND FREE-RANGE EGG YOLK

WILD SEA BASS ON A CREAM OF PEA AND SOUR APPLE SAUCE

RACK OF LAMB IN A DIJON MUSTARD CRUST
AUTUMN FRUIT AND PISTACHIO CREAMS

DESSERT BUFFET

DRINKS NOT INCLUDED

KINGS DAY MENU

APPETIZER

BREAD AND BREADCRUMBS STUFFED WITH CARAMELISED IBERIAN CANSALADA
WITH HOISIN SAUCE AND CANDIED PEANUTS

MENU

TUBER FOAM WITH 65° EGG, WAGYU JERKY AND FOIE GRAS

NORWEGIAN COD LOIN COOKED AT LOW TEMPERATURE AND CRISPY COCONUTS

ANGUS BEEF MELLOW WITH BELGIAN CHOCOLATE SAUCE, CHESTNUTS AND APPLE CHIPS

TRADITIONAL CAKE

DRINKS NOT INCLUDED