

BUSINESS MENU

We set our proposals for you to **choose one option for a starter, a main dish and a dessert. The same option for the whole group.**

STARTERS

Tomato layered with Mozzarella Cheese and Acorn Cured Ham
Salad with Veal Roast-beef and Ancient Mustard Vinaigrette
Greek Salad with Feta Cheese dressing with Yogurt
Grilled Vegetables in Pure Olive Oil
Fresh Pasta Ravioli with Red Prawn
Stewed Lentils with Vegetables
Vegetable Risotto with Wild Asparagus

MAIN DISHES

Tender Veal with Truffle Parmentier
Iberian Sirloin in Red Wine Sauce
Pork Loin with Serrano Ham and Gruyere Cheese Millefeuille
Dices of Chicken in Mushrooms Sauce with Pilaf Rice
Cod with Candied Fried Vegetables
Sea Bream filet baked with Potatoes
Fresh Salmon with Leeks and Raisins Cream
Traditional Roasted Trunk of Sea Bass

DESSERTS

Mango, Coconut and Passion Souffle
Catalan Cream with Almond Cookies
Mato Cheese from La Segarra with Honey
Pineapple Carpaccio and Coconut Ice-cream
Natural Fruits Salad in Orange Juice
Plums Ice-cream in Armagnac
Mojito Sorbet

DRINKS

Mineral Water
White Wine Clamor de Raimat D.O. Costers del Segre
Red Wine Marqués de Mundáiz Crianza D.O. Rioja
Coffees & Herbal Teas

Prix per person: 38,64 € + 10 % TVA

***Supplement for Terrace Service per person: 20 € + 10% TVA**

* Lunch will be served from 13:00 to 15:00 and dinner from 20:00 to 22:00h.

* Some of our dishes may contain any ingredients that generate an intolerance or food allergy. Ask to our team.