

EXECUTIVE 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

Pineapple with King Prawns and Crudites
"Xatonada" Salad Garraf Style
Candied Melon with Foie and Pedro Ximenez Reduction
Baby Beans in Jabugo Ham Oil and Shaving of Parmesan Cheese and Mushrooms Sauce
Goat Cheese Salad with Raisins Vinaigrette
Mascarpone Ravioli and Fresh Basil
Truffled Parmentier with Artichokes and Free Range Eggs in Low Temperature
Shellfish Bisque in Armagnac with Candied Scallops

MAIN DISHES

Veal Entrecote in Black Pepper Sauce
Lamb Roasted in Old Style
Iberian Sirloin with Shallots
Crunchy Sucking Pig with Truffle Parmentier
Sea Bass filet in Saffron Cream
Rice Stew Fisherman Style
Turbot Trunk Bilbao Style
Hake Supremes in Tender Garlics Oil

DESSERTS

Carrot Biscuit with Nuts and Coconut Mousse
Fruit Cocktail
Tatin Cake with Madagascar Vanilla Ice-cream
Yuzu Soufle
Tiramisu Cake with Coffee Liquor
Chocolate Delights in Textures

DRINKS

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

Prix per person: 40,90 € + 10 % TVA

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

* Lunch will be served from 13:00 to 15:00.

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