

## 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 Lasurreal D.O. Catalunya  
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.