



Menú **24** Christmas Dinner

PICAPICA TO SHARE

BLACK TRUFFLE BRIOCHE AND FREE-RANGE EGG YOLK
MUSSEL MARINATED IN CITRUS
FOIE AND RASPBERRY BONBON

STARTER

CABBAGE STUFFED WITH CONFIT TURKEY IN ROAST JUICE,
ONION PEARLS AND CHESTNUTS

MAIN COURSE

SEA BASS SUPREME WITH VEGETABLES FROM VALL D'ARO

DESSERTS

LEMON AND GINGER TARTLET

NOUGATS AND CHRISTMAS WAFER ROLLS

CELLAR

WHITE WINE: PERELADA. OBSEQUI. DO EMPORDÀ
RED WINE: PERELADA. AMFITRIÓ. DO EMPORDÀ
CAVA: ROVELLATS PREMIER BRUT. DO CAVA
MINERAL WATER
COFFEE

**PRICE PER PERSON: 70,00 EUROS
(TAXES INCLUDED)**





Menu **25** Christmas Lunch

STARTER

CHRISTMAS "ESCUDELLA"

FIRST COURSE

TURBOT FILLET WITH SLICED POTATOES
AND FISH VELOUTÉ

MAIN COURSE

ROAST COUNTRY CHICKEN WITH PRAWNS
AND FAIRY RING MUSHROOMS

DESSERTS

CREAM AND CHOCOLATE DESSERT
WITH MASCARPONE ICE CREAM

NOUGATS AND CHRISTMAS WAFER ROLLS

CELLAR

WHITE WINE: PERELADA. OBSEQUI. DO EMPORDÀ

RED WINE: PERELADA. AMFITRIÓ. DO EMPORDÀ

CAVA: ROVELLATS PREMIER BRUT. DO CAVA

MINERAL WATER

COFFEE

**PRICE PER PERSON: 80,00 EUROS
(TAXES INCLUDED)**





Menú **26** *Lunch of "S. Esteve"*

STARTER

FOIE MI-CUIT WITH APPLE FROM EMPORDÀ AND TOASTS

FIRST COURSE

CANNELLONIS WITH TRUFFLED BÉCHAMEL

MAIN COURSE

SEA BASS SUPREME WITH BURNT GARLIC SAUCE
AND GREEN BEANS

DESSERTS

PEAR AND ALMOND BAKLAVA
WITH CINNAMON CHANTILLY

NOUGATS AND CHRISTMAS WAFER ROLLS

CELLAR

WHITE WINE: PERELADA. OBSEQUI. DO EMPORDÀ
RED WINE: PERELADA. AMFITRIÓ. DO EMPORDÀ
CAVA: ROVELLATS PREMIER BRUT. DO CAVA
MINERAL WATER
COFFEE

**PRICE PER PERSON: 70,00 EUROS
(TAXES INCLUDED)**