

FESTIVE SEASON

Menus



CHRISTMAS EVE - 12/24th/23

APPETIZER SERVED AT YOUR TABLE

Oyster cream with green lemon
Marinated sea bass, beetroot, sea asparagus with sesame and yogurt
100% acorn-fed Iberian ham *Reserva Personal* served with *pan con tomate*



MENU

CREAMY SOUP

with lobster and watercress

GRILLED TURBOT

with cockle sauce and fennel foam

CATALAN COQUELET

stuffed with *foie micuit*, seasonal mushrooms and pistachios



DESSERTS

CREAM OF COCONUT AND LEMON,

with crispy white chocolate and almond sponge cake



CELLAR

Miranda d'Espiells D.O. Penedès Mineral del Montsant, D.O. Montsant Juvé & Camps Milesimé D.O. Cava

Mineral water, coffee, infusions, nougats and traditional Catalan rolled waffles

1 bottle of wine for every 3 people 1 bottle of cava for every 6 people

€110.00



Menu valid for 12/24th (dinner time only).

Menu must be ordered by all diners on the table.

Reservations are accepted up to 72 hours before the day of the event, subject to availability.

Prepayment will be requested for the total amount of the event.

Reserve your table at H7341-FB3@accor.com or calling at 93.230.17.77

Please notify any food intolerance when setting your reservation.

FESTIVE SEASON'S GREETINGS



CHRISTMAS EVE - 12/24th/23 FROM 3 TO 12 YEARS OLD

APPETIZER SERVED AT YOUR TABLE

Acorn-fed Iberian served with *pan con tomate* Homemade lobster croquette



MENU

CHICKEN BROTH

with galets pasta, pilota meatballs and winter vegetables

POULTRY CANNELLONI

with béchamel and cheese au gratin



DESSERTS

Yule log Sweets and candies



Soft drinks and juices

€60.00



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