

S O F I T E L
BARCELONA SKIPPER

FESTIVE SEASON
Menus

TRADITION - CREATION - GASTRONOMY



CHRISTMAS DAY - 12/25th/23

APPETIZER SERVED AT YOUR TABLE

Oyster from Delta del Ebro with lemon air
Foie bonbon with passion fruit
Oxtail gyoza with winter truffle
King prawns from Palamós in tartare, *ajoblanco* and green apple
100% Iberian ham Reserva Personal Tendiez hand sliced with *pan con tomate*



MENU

ESCUDELLA BARREJADA

Catalan festive season traditional soup

CANNELLONI STUFFED WITH BROWN CRAB DONOSTIARRA-STYLE
with sea urchins bechamel

ROASTED RACK OF LAMB

with fresh herb parmentier, lemongrass and ginger sauce



DESSERT

YULE LOG

and assorted sweets



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

€125.00€

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Menu valid for 12/25th (lunch 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 DAY - 12/25th/23
FROM 3 TO 12 YEARS OLD

APPETIZER SERVED AT YOUR TABLE

100% Iberian ham with toasted Catalan flatbread and vine tomato
Homemade lobster croquette



MENU

CHICKEN BROTH

with *galets* pasta, *pilota* meatballs and winter vegetables

POULTRY CANNELLONI

with béchamel and cheese au gratin



DESSERT

YULE LOG

Sweets and candies



Soft drinks and juices

€60.00

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