

SANT ESTEVE MENU

SANT ESTEVE

60 €

APPETIZER

Roasted scallop with toasted
cauliflower purée [7,13]

STARTER

Traditional *carn d’olla* cannelloni
with truffled béchamel
and veal reduction [1,7,12]

MAIN COURSE

/ FISH

Charcoal-grilled sea bass with Cerdanya-
style *trinxat* and garlic mousseline [3,4]

/ MEAT

Catalan-style stuffed *Pota Blava*
chicken with Jerusalem artichoke
purée and confit shallots [3,7,8,12]

DESSERT

Textures of nougat [3,7,8]

GLUTEN FREE

60 €

APPETIZER

Roasted scallop with truffled
cauliflower purée [7,13]

STARTER

Gluten-free *carn d’olla* cannelloni with
truffled béchamel and veal reduction [7,12]

MAIN COURSE

/ FISH

Charcoal-grilled sea bass with Cerdanya-
style *trinxat* and garlic mousseline [3,4]

/ MEAT

Catalan-style stuffed *Pota Blava*
chicken with Jerusalem artichoke
purée and confit shallots [3,7,8,12]

DESSERT

Textures of nougat [3,7,8]

VEGETARIAN

60 €

APPETIZER

Comté cheese *croquette* with fig gel [7]

STARTER

Wild mushroom cannelloni with *béchamel*
and sautéed spinach [1,7]

MAIN COURSE

Medley of seasonal vegetables with black
garlic and wild mushroom *consommé* [3]

DESSERT

Textures of nougat [3,7,8]

CHILDREN’S

35 €

APPETIZER

Creamy Iberian ham *croquette* [1,3,7]

STARTER

Traditional Catalan *escudella* with *galets*
pasta and *pilota* meatball [1,3,7,9]

MAIN COURSE

Grilled beef tenderloin with potato
mousseline and meat *demi-glace* [7,8,12]

DESSERT

Chocolate *coulant* with
vanilla ice cream [1,3,7]

CELLAR & DRINKS

La Charla Verdejo (D.O. Rueda)

Luis Cañas Crianza (D.O. Ca. Rioja)

Familia Oliveda Brut (D.O. Cava)

Water, soft drinks, and beer

ALLERGENS

[ALLERGENS]

1. Cereals containing gluten

2. Crustaceans

3. Eggs

4. Fish

5. Peanuts

6. Soybeans

7. Milk

8. Tree nuts

9. Celery

10. Mustard

11. Sesame seeds

12. Sulphites

13. Molluscs

14. Lupin

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