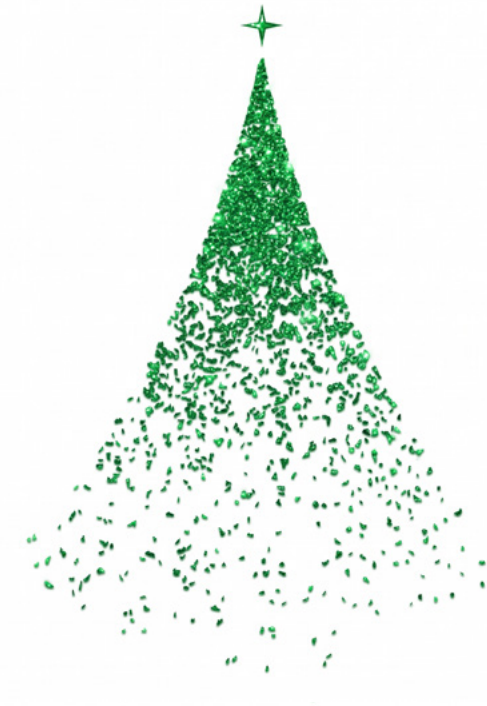




CHRISTMAS MENU

CHRISTMAS

70 €

APPETIZER

Norway lobster tartare on a crispy olive oil toast with coral emulsion [1,2]

STARTER

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

MAIN COURSE

/ FISH

Charcoal-grilled cod with potato *mille-feuille*, cristal peppers, and seafood *velouté* [1,4,7]

/ MEAT

Braised veal shank with seasonal wild mushrooms and pearl onions [1,12]

DESSERT

Crema catalana mousse, caramelized apple, and *neula* wafer crumble [1,3,7]

GLUTEN FREE

70 €

APPETIZER

Comté cheese croquette with fig gel [3,7]

STARTER

Gluten-free Catalan *escudella* with *galets* pasta and *pilota* meatball [3,7,9]

MAIN COURSE

/ FISH

Charcoal-grilled cod with potato *mille-feuille*, cristal peppers, and seafood *velouté* [4,7]

/ MEAT

Braised veal shank with seasonal wild mushrooms and pearl onions [12]

DESSERT

Crema catalana mousse, caramelized apple, and crunchy caramel [3,7]

VEGETARIAN

70 €

APPETIZER

Comté cheese croquette with fig gel [3,7]

STARTER

Vegetarian Catalan *escudella* with plant-based meatballs and *galets* pasta [1,3,7,9]

MAIN COURSE

Creamy artichoke rice with sweet potato and crispy artichoke crisps

DESSERT

Crema catalana mousse, caramelized apple, and crunchy caramel [3,7]

CHILDREN'S

38 €

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]

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