



DECEMBER, SAINT STEPHEN MENU

SAINT STEPHEN – 55€

APPETIZER

Crispy taco with cod brandade, black olive
and roasted tomato gel [4]

STARTER

Beef cannelloni with truffle béchamel
and beef jus [1, 7, 12]

MAIN TO CHOOSE:

/FISH

Low-temperature red mullet, pea purée
and monkfish pâté [2, 4, 7]

/MEAT

Confit suckling lamb with mint emulsion
and smoked eggplant purée [7, 9, 12]

DESSERT

Nougat textures [7, 8]

VEGETARIAN – 55€

APPETIZER

Cauliflower foam with curry and onion petal

STARTER

Vegetarian escudella with its meatballs
and galets [1, 3, 7, 9]

MAIN COURSE

Parmesan gnocchi with mushroom jus,
lemongrass and truffle [1, 3, 7]

DESSERT

Nougat textures [7, 8]

GLUTEN-FREE – 55€

APPETIZER

Crispy taco with cod brandade, black olive
and roasted tomato gel [4]

STARTER

Beef cannelloni with truffle béchamel
and beef jus [1, 7, 12]

MAIN TO CHOOSE:

/FISH

Low-temperature red mullet, pea purée
and monkfish pâté [2, 4, 7]

/MEAT

Confit suckling lamb with mint emulsion
and smoked eggplant purée [7, 9, 12]

DESSERT

Nougat textures [7, 8]

CHILDREN – 30€

APPETIZER

Fluid iberian ham croquette [1, 3, 7]

STARTER

Beef cannelloni with truffle béchamel
and beef jus [1, 7, 12]

MAIN COURSE

Grilled beef tenderloin, potato parmentier
and meat demi-glace [7, 8, 12]

POSTRE

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

CELLAR

Cuvée Protos D.O. Rueda
Ca N'Estruc D.O. Catalunya
Terrer de la Creu D.O. Cava
Water, soft drinks & beer

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Nougats and neulas included
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[ALLERGENS]

1. Cereals with gluten - 2. Crustaceans - 3. Eggs - 4. Fish - 5. Peanuts - 6. Soy - 7. Dairy -
8. Nuts - 9. Celery - 10. Mustard - 11. Sesame seeds - 12. Sulfites - 13. Molluscs - 14. Lupins