



# Christmas 2024

# Menú

## Aperitif

A glass of Brut cava  
Iberian ham tapa  
Toast of foie mi-cuit with apple compote and rum

## Starter to choose

Salmon and avocado tartar with pine nuts  
Crayfish creamy soup with Armagnac  
Roasted cannelloni with truffled béchamel sauce

## Main course to choose

Stewed veal with mushrooms  
Iberian pork cheeks at low temperature with Pedro Ximénez sauce  
Turbot supreme à la meunière with citrus and vegetable  
Stewed meatballs with artichoke and foie

## Dessert and nougats

Chocolate delight in six textures  
Nougats and pipe-shaped wafers

## Cellar

Mineral water  
La Charla D.O. Rueda white wine | Ederra D.O.C. Rioja red wine  
Codorniu Cuvee Brut cava  
Coffee and infusions

**62€** (VAT included)

\*Set menu. Same starter and main course for the whole group.

# CATALONIA

HOTELS & RESORTS

**Catalonia Las Cortes**  
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