

*Christmas
2025*

Christmas Eve Menu

December 24th

Appetiser

Iberian ham montadito

Roast beef croquettes

Crispy prawns with wasabi mayonnaise

Starters to choose

Salmon carpaccio with melon gel, crispy buckwheat and avocado emulsion

Jerusalem artichoke cream with sautéed black trumpet mushrooms and hazelnut oil

Main course to choose

Roast lamb medallion with provençal herbs, savoury mustard and potato gratin

Sea bass fillet on a bed of creamy spiced corn and virgin vegetable sauce with basil

Dessert and nougats

Chocolate delight in six textures

Nougat and wafers

Wine cellar

La Locomotora white wine, Rueda Designation of Origin

Viña Pomal 500 crianza red wine, Rioja Designation of Origin

Codorniu Non Plus Ultra cava

Coffees and teas

62€

Vat tax Included

Christmas Menu

December 25th

Appetiser

Crystal bread with Iberian ham

Tempura prawn skewer with ají panka mayonnaise

Foie gras bonbon with fig jam

Starter

Escudella de Galets with meat stew

Main course

Roast free-range chicken with raisins, prunes and dried fruit

Dessert and nougats

Three chocolate bonbons

Nougat and wafers

Wine cellar

La Locomotora white wine, Rueda Designation of Origin

Viña Pomal 500 crianza red wine, Rioja Designation of Origin

Codorniu Non Plus Ultra cava

Coffees and herbal teas

62€

Vat tax included

Sant Esteve Menu

December 26th

Appetiser

Marinated salmon montadito with mango cream cheese

Melt-in-the-mouth Iberian ham croquettes

Vegetable gyozas with baba ganoush and parmesan shavings

Starter

Roast beef cannelloni with truffle béchamel sauce and parmesan snow

Main course to choose

Duck confit with roasted pear and sweet spiced demi-glace

Rare salmon with nori seaweed crust, on a bed of creamy cauliflower and
yellow chilli emulsion

Dessert and nougats

Chocolate velvet

Nougat and wafers

Wine cellar

La Locomotora white wine, Rueda Designation of Origin

Viña Pomal 500 crianza red wine, Rioja Designation of Origin

Codorniu Non Plus Ultra cava

Coffees and herbal teas

62€

Vat tax included

New Year's Eve Menu

December 31th

Appetiser

Crystal bread and Iberian ham

Foie gras bonbon with fig jam

Octopus with yellow pepper parmentier

Oxtail tartlet with roasted Peppers

Starters to choose

Prawn ravioli and truffled chicken stock with seasonal mushrooms

Thin red mullet tart with aubergine caviar and marinated fennel salad with herbs

Main course to choose

Beef tenderloin with foie gras foam and baby vegetables

Rare tuna with avocado foam, crispy topping and seaweed powder

Dessert and nougats

Three chocolate cube

Lucky grapes

Nougat and wafers

Wine cellar

La Locomotora white wine, Rueda Designation of Origin

Codorniu Non Plus Ultra sparkling wine

Coffees and teas

120€

Vat tax included

New Year Menu

January 1th

Appetiser

Iberian ham croquettes

Foie gras bonbon with fig jam

Crispy prawns with black garlic aioli

Starters to choose

Watercress cream soup with poached egg, bread sticks and rosiñols.

Baby squid and ratatouille with chorizo and its juice in olive oil.

Main course to choose

Cod pil-pil with tomato jam and mini vegetables

Duck breast with sautéed mushrooms, new potatoes and plum chutney

Dessert and nougats

Cheesecake with raspberry coulis

Nougat and wafers

Wine cellar

La Locomotora white wine, Rueda Designation of Origin

Viña Pomal 500 crianza red wine, Rioja Designation of Origin

Codorniu Non Plus Ultra cava

Coffees and teas

70€

Vat tax included

Three Kings' Day Menu

January 6th

Appetiser

Marinated salmon montadito

Melt-in-the-mouth Iberian ham croquettes

Starters to choose

Citrus-marinated mackerel fillets with white garlic cream and sautéed sweet grapes

Artichoke cream with poached egg, stir-fried mushrooms and crispy Iberian ham

Main course to choose

Roast lamb medallion with Provençal herbs, savoury mustard and forks

Supreme sea bass in its fumet flavoured with dried chillies, ginger and steamed fennel

Dessert and nougats

Chocolate madness

Nougat and wafers

Wine cellar

La Locomotora white wine, Rueda Designation of Origin

Viña Pomal 500 crianza red wine, Rioja Designation of Origin

Codorniu Non Plus Ultra cava

Coffees and teas

62€

Vat tax included

