

CHRISTMAS EVE MENU

24th December



Aperitif from El Mas

Cod fritters

Iberian ham and Folgueroles coca bread with tomato
House-marinated salmon on brioche with smoked butter

Starter

Oyster with *beurre blanc* and caviar

From the Sea

Grilled monkfish with artichokes, mushrooms and potatoes in a fricandó sauce

From the Land

Slow-cooked veal cheek with parsnip, orange sauce and capers

Refreshing

Lemon verbena soup with limoncello sponge and lime sorbet

Dessert

Chocolate textures with nougat ice cream

Wine Cellar

Juvé & Camps Reserva de la Familia | D.O. Cava | Macabeo
El Mensajero Blanco Selección | D.O. Empordà | Macabeo
La Locomotora | D.O.Ca. Rioja | Tempranillo

Water and coffee

135 €

VAT included