



VEGETARIAN MENU

APPETIZER

Boletus cream with Idiazábal foam



STARTERS TO CHOOSE

Charcoal-grilled pumpkin with orange cream and its roasted seeds
or
Avocado, mango and tomato tartar with raspberry balsamic vinaigrette



MAIN COURSE TO CHOOSE

Seasonal mushroom cannelloni with béchamel
or
“Escalivada” timbale (baked vegetables) with goat cheese au gratin,
olive sauce and pumpkin seeds
or
Fresh pasta roll with seasonal vegetables



DESSERT

Flower of Barcelona with chocolate, passionfruit,
mango, peanut praline and ginger

Christmas bread · Water or soda · Coffee



CELLAR

Agustí Torelló Mata Xic - White wine
Arienzo de Marqués de Riscal crianza - Red wine
Agustí Torelló Mata cava - Brut Reserva

41,50€

VAT incl.