

MENU 1 STARTERS TO SHARE

Salmon tartare and avocado with wasabi mayonnaise
Burrata cheese, compote tomato and basil tartine
Homemade wild mushroom croquettes
Octopus, bacon and *Santa Pau*'s beans sautéed
Beef Carpaccio topped with foie shavings

MAIN COURSE (choose one)

Ratatouille, clams and calamari tartine
or
Ox *Filet mignon* with bacon, potato *rösti* and wild
mushroom butter

DESSERT

Avocado, mango and strawberry cup

47€ per person

MENU 2 STARTERS TO SHARE

Acorn fed Iberian ham with rubbed tomato
toasted bread
Caprese salad
Salmon, potatoes and mascarpone salad
Iberian ham croquettes
Small scallop gratin

MAIN COURSE (choose one)

Sea bass with shrimps, spinach *Trinchat* and warm
vegetable vinaigrette
or
Grilled entrecôte with crunchy *Panko* vegetables and
Romesco sauce

DESSERT

Homemade fig Tiramisu

47€ per person

DRINKS

Mineral water
White wine *Perelada Jardins*
Red wine *Raïmat Abadia*
Coffee and infusions

Choose one starter block, one main course block and one dessert.

Menus from 10 to 120 people.

For groups up to 60 people, every diner can choose the main course when ordering.

For groups over 60 people, the organizer will choose one main course in advance, the same for everyone.