

# Gala Menu 1

**H 1898**

LA RAMBLA - BARCELONA

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## Cocktail

Beef Carpaccio and mustard *tartine*  
Red tuna tataki with soy and honey  
Crunchy prawn skewers  
Red shrimp and mushroom ravioli  
Brie cheese and Iberian pork sandwich

## Starter

Scampi cream soup with scampi soufflé  
or  
Oxtail cannelloni with wild mushroom sauce

## Main course

Cod "au gratin" with sea urchins and watercress cream  
or  
Crunchy suckling pig with red fruits chutney and tubers

## Dessert

Celebration cake

## Drinks

Mineral water  
White wine *Jean Leon Chardonnay*  
Red wine *Jean Leon Petit Verdot*  
Coffee or infusions  
Cava Aire Brut Nature

**Price per person: 94€**

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# Gala Menu 2

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**H 1898**  
LA RAMBLA - BARCELONA

## Cocktail

Prawns Carpaccio with wild mushroom tartar  
Iberian ham, rubbed tomato toasted bread  
Red tuna Sashimi  
Foie and fig homemade delights  
Crunchy scallop, pumpkin and lemongrass  
Oxtail cannelloni with wild mushroom sauce

## Starter

Lobster, raff tomatoes and candied mushroom salad  
or  
Foie, mushroom and truffle Capuccino

## Main course

Wild turbot with clams and iodized cream  
or  
Beef tenderloin, Iberian ham and Torta del Casar cheese

## Dessert

Fruit sorbet  
Celebration cake

## Drinks

Mineral water  
White wine *Jean Leon Chardonnay*  
Red wine *Jean Leon Petit Verdot*  
Coffee or infusions  
Cava Aire Brut Nature

**Price per person: 114€**