

*Christmas lunch on December's 25<sup>th</sup> 2018*

*Chef LLUÍS LLAMAS*

***Cocktail: Kir Royal***

***Appetizers:***

*Butterfish tataki*

*Pumpkin soup with cheese foam*

***Starters (one to choose)***

*Baked apple with foie-gras au sel*

*Christmas cannelloni stuffed with truffles and wild mushrooms*

*Grilled aubergines with sauté of prawn and Iberian ham*

*Llançà (Costa Brava) octopus with chickpea and aubergine hummus*

***Main courses (one to choose)***

*Baked rockfish with mushrooms and sea fruits*

*Girona's veal steak flambéed with Oporto wine, and with foie-gras  
and parmentier*

*Traditional Christmas chicken stuffed with Catalan sausage,  
plums and pine nuts*

*Tuna fish carpaccio with salmon caviar*

***Desserts (one to choose)***

*Traditional Christmas cake ice with brittle cloud and dark chocolate*

*Christmas cake*

***Winery***

*CARTESIUS D.O. Empordà, Girona, red*

*CLOS PRIMAT D.O. Empordà, Girona, white*

*CASTELLROIG Brut, D.O. Penedès, sparkling white wine glass*

*Coffee and Christmas waffles*

*Bread and mineral water*

***MENU PRICE 45€ (V.A.T. included)***