



H O L I D A Y S  
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C H R I S T M A S  
M E N U S

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# CHRISTMAS EVE D I N N E R

24 DECEMBER 2023 / 20-22H

**OYSTER TARTAR  
AND ITS CHAMPAGNE GELATINE**

**FOIE GRAS TOURNEDO AND CURED DUCK'S MAGRET  
CAMELISED ONION , FRESH SPINACH SALAD AND NUTS  
VINAIGRETTE**

**MONKFISH MEDALION  
AND VANILA SAUCE**

**LYCHEE SORBET, ROSE WATER  
AND ITS CRISPY PETALS**

**COUNTRY BEEF WELLINGTON  
AND PARSNIP PURÉE, CHESTNUTS SAUCE, TRUFFLE AND  
PORCINI**

**HONEY "CHIBOUST"  
CRISPY MERINGUE, GRAPES AND CHAMPAGNE SORBET  
NOGATS, TUILES AND HOT WINE. DECORATED TABLE**

## CHILDREN'S MENU

HAM + MANCHEGO CHEESE+ HOME MADE CORQUETTES  
COUNTRY BEEF WELLINGTON  
BROWNIE, VANILA ICE-CREAM AND "SANTA'S BEARD"

**PRICE: 65€**  
32.50€ CHILDREN



# CHRISTMAS DAY

25 DECEMBER 2023 / 13-15H

**TRADITIONAL PASTA SOUP**

**TRADITIONAL MEAT AND VEGETABLES  
WITH QUINCE ALIOLI**

**SWEET ONION SALAD, TOMATO, OLIVES AND CELERY**

**PINTADE "BALLOTINE"  
AND NUTS "MEL-I-MELÓ"**

**CHRISTMAS LOGS ASSORTMENT  
WITH MACARRONS**

**CHRISTMAS MIGNARDISES AND HOT WINE. DECORATED TABLE**

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### CHILDREN'S MENU

TRADITIONAL PASTA SOUP  
TRADITIONAL SOUP OR CHICKEN BREAST  
WITH GARNISH  
CHRISTMAS LOGS ASSORTMENT

**PRICE: 47.50€**  
27.50€ CHILDREN



# BOXING DAY MENU

26 DECEMBER 2023 / 13-15H

## PICA-PICA

**IBERICO HAM TOASTS**  
WITH GRATED TOMATO AND VIRGIN OLIVE OIL

**CONFITED COD SALAD**  
WINTER FRUITS AND MUSTARD VINAIGRETTE

**CHESTNUTS CREAM SOUP**  
WITH PORCINI BRUNOISE AND CONFITED QUAIL

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**TRADITIONAL BOXING DAY CANNELLONIS**

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**MAIN COURSE TO CHOOSE**  
**DUCK'S PARMENTIER AND TARTUFADE**  
WITH SIOS WINE SAUCE  
OR  
**ROAST TURBOT**  
VEGETABLES PIE AND VIRGIN SAUCE

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**DESSERTS**  
SWEET CANNELLONIS ASSORTMENT  
AND TRADITIONAL PIES

CHRISTMAS PETIT FOURS AND HOT WINE. DECORATED TABLE

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**CHILDREN'S MENU**  
HAM + MACHEGO CHEESE + HOME MADE CROQUETTES  
CANNELLONIS  
SWEET CANNELLONIS ASSORTMENT

**PRICE: 49.50€**  
27.50€ CHILDREN



# NEW YEAR'S E V E

31 DECEMBER 2023

**WELCOME APERITIVE (20-21H)**

**ANDORRAN BUBBLES GLASS, ANDORRA CAVA 902DC  
IBERICO HAM, MANCHEGO CHEESE AND ORGANYÀ'S SAUSAGE  
"PA DE VIDRE" AND TOMATO**

## **MENÚ**

### **"DUCK'S FOIE"**

**MI-CUIT SCALOPE**

WITH FRUITS "MEL-I-MELÓ" AND CRISPY VEGETABLES  
*WHITE WINE DOUX HUGLE D.O ALSACIA*

### **"FISH"**

**SOLE FILETS WITH VINARÒS PRAWNS**

**BLACK SPAGHETTI WITH MOREL MUSHROOM SAUCE**  
*WHITE WINE ALBARIÑO TORRE DE LA MOREIRA D.O RIAS BAIXAS*

### **"SORBET"**

**YUZU AND LIME SORBET**

**CITRONELLA JELLY WITH A SAKE TOUCH**

### **"THE MEAT"**

**BEEF FILET WITH IBERICO HAM SAUCE**

**COURGETTE TIMBALE WITH VEGETABLES AND TRUFFLE**

### **"SWEET NEW YEAR'S EVE 2023"**

**CHOCOLATE DUO WITH MINT HEART**

**ITS ICE CREAM AND COFFEE CREAM**  
*CHAMPAGNE BOLLINGER*

### **NEW YEAR'S EVE "PETIT FOURS"**

**MACARRONS, CHOCOLATES AND CONFITED GINGER**

COFFEES AND LIQUEURS  
LUCKY GRAPES AND SURPRISE KIT  
MUSIC AND DANCE WITH "9 EVENTS"  
FREE BAR WITH GIN TONICS AND COCKTAILS  
CHICKEN SOUP WITH MEAT BALLS  
CHOCOLATE AND "COCA" HOMEMADE CAKE  
DECORATED TABLE

### **CHILDREN'S MENU**

**SHURIMI AND "GULES" TIMBALE  
HOME MADE CROQUETTES  
NEW YEAR'S EVE CANNELLONI**

### **BEEF FILET HAMBURGER**

**HOMEMADE FRIES AND CHERRY TOMATO**

**ICE-CREAM ASSORTMENT  
AND FRUITS BROQUETTE**

MINERAL WATER AND SOFT DRINKS  
NON ALCOCHOL CAVA  
"GOOD LUCK" GRAPES AND SURPRISE COTILLION BAG

**PRICE: 200€**  
65€ CHILDREN



# NEW YEAR'S

1 JANUARY 2024 / 13-15H

MASCARPONE "SABLÉ"  
RED BETTERAVE AND HOME MADE SMOKED SALMON  
ANDORRAN BUBBLES GLASS CAVA 902DC

**PICA-PICA**  
**DUCK AND FOIE GRAS TERRINE**  
WITH PISTACHIO, PEAR AND "PEDRO XIMÉNEZ"

**HOME MADE RAVIOLIS**  
WITH PORCINI, RICCOTTA AND TRUFFLE OIL  
**SCALLOP WITH URCHIN ESSENCE AND POLENTA**

**MAIN COURSE**  
**PRESSED LAMB'S WITH CRISPY FRESH HERBS**  
GRATIN "DAUPHINOIS" AND RATATOUILLE

**DESSERT**  
MANGO CHEESE CAKE WITH PASSION FRUIT  
TEQUILA SORBET WITH CHILLY FRUITS

NOGATS, TUILES AND HOT WINE. DECORATED TABLE

**CHILDREN'S MENU**  
IBERICO HAM + HOMEMADE CROQUETTES  
GRILLED LAMB'S CHOPS  
WITH FRIES AND CHERRY TOMATOES  
BROWNIE WITH VANILA ICE-CREAM

**PRICE: 57.50€**  
30€ CHILDREN



# EPIPHANY'S DAY

6 JANUARY 2023 / 13-15H

## PICA-PICA

**THREE MAGIC KING'S CARAMELS**  
SAUSAGE AND APPLE, PORCINI, DUCK'S FOIE  
WITH CHEESE AND NUTS

**IBERICO HAM TOASTS**  
WITH GRATED TOMATO AND VIRGIN OLIVE OIL  
**PRAWNS PANNACOTTA AND SMOKED SALMON**  
**SCALLOPS AND MUSHROOMS "VOL-AU-VENT"**

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**TURBOT'S FIDEUÀ**  
WITH FENEL'S ALIOLI

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**GRILLED PORK DUROC**  
STUFFED POTATO AND CITRICS RAGOUT

## DESSERT

**THREE MAGIC KINGS CAKE AND KINGS "GALLETE"**  
(WITH CROWN AND BROAD BEAN OR NOT?!)

**NOGATS, TUILES AND HOT WINE. DECORATED TABLE**

## CHILDREN'S MENU

"XEFLIS"

CHIPS, OLIVES, SAUSAGE, MINI CROQUETTES, CHEESE DICE  
MACARONI NEAPOLITAN  
3 KING'S HAMBURGUERS  
KINGS MELCHIOR, GASPAR AND BALTHASAR  
3 KING'S CAKE

**PRICE: 47,50€**  
CHILDREN < 12 Y.O. FOR FREE



**T A K E  
A W A Y**  
PRICE PER PORTION

**STARTERS**

- FOIE GRAS TOURNEDO AND MAGRET **24.00€**
- IBERICO HAM WITH TOASTS AND TOMATO TO SPREAD **20.00€**
- CONFITED COD SALAD WITH WINTER'S FRUITS **17.50€**
- HOLIDAY'S CANNELLONI (3 PIECES) **12.50€**
- TRADITIONAL SOUP **7.50€**
- HOMEMADE CROQUETTES (6 PIECES) **12.00€**
- PRAWN'S RICE **25.00€**
- MAGRET AND FOIE RICE **27.50€**

**MAIN COURSE**

- COUNTRY BEEF WELLINGTON **20.00€**
- WILD BOAR CIVET WITH CHOCOLATE **18,50€**
- BAKED SUCKLING LAMB'S SHOULDER **32,50€**

**DESSERTS**

- MASSINI PIE **5,50€**
- CHRISTMAS LOG, THREE KING'S PIE, KING'S "GALETTE"  
WHOLE PIECE PRICE:  
**4 PERSONS: 25€/8 PERSONS: 35€/12 PERSONS: 45€**

