

MENU

Christmas Eve

APPETIZERS

Crispy lobster salad sphere with mango and orange
Gilda of lightly citrus-marinated cod with piparra, pickled red
onion, and Mastinell Cava mignonette
or
Oxtail croquette with meat emulsion

FIRST COURSE

Foie mi-cuit mille-feuille with winter black truffle and caramelised
tart apple, served with spiced bread and dried apricot purée
or
Lobster bisque with baby leek, monkfish,
saffron rouille and red prawn

SECOND COURSE

Boneless suckling lamb shoulder with rosemary jus, parsnip purée
and baby vegetables
or
Lime meunière turbot with fondant potato, green asparagus and
confit artichokes

DESSERTS

Christmas log with ice cream
or
Crêpe Suzette with tonka bean ice cream

NOUGAT AND WAFER ROLLS

DRINKS INCLUDED

Water, soft drinks, juices, beers, Cava and Mastinell wines, and coffee

85€ IVA INCL.

oliviabalmes | hotel
**** SUPERIOR



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Christmas

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onion and Mastinell Cava mignonette
or
Oxtail croquette with meat emulsion

FIRST COURSE

Escudella and carn d'olla, traditional Catalan soup and meat stew

SECOND COURSE

Traditional Catalan-style free-range chicken with Christmas stuffing,
creamy mashed potatoes and Catalan sauce
or
Monkfish stuffed with prawns and spinach, served with a jus made
from the prawn heads, saffron celeriac purée and baby vegetables

DESSERTS

Christmas log with vanilla ice cream
or
Chocolate tartlet with raspberries and pistachio ice cream

NOUGAT AND WAFER ROLLS

DRINKS INCLUDED

Water, soft drinks, juices, beers, Mastinell cava & wines, and coffee

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MENU

St. Stephen's Day

APPETIZERS

Crispy lobster salad sphere with mango and orange
Gilda of lightly citrus-marinated cod with piparra, pickled red
onion and Mastinell Cava mignonette
or
Oxtail croquette with meat emulsion

FIRST COURSE

Roast meat cannelloni gratinated with Mahón cheese
or
Marinated sea bass with sauce vierge, fennel,
green apple and fresh sprouts

SECOND COURSE

Beef tenderloin with Robuchon-style parmentier, tarragon-glazed
shallots and truffled meat jus
or
Hook-caught hake with sea urchin velouté, cuttlefish ribbons,
clams and lemon

DESSERTS

Caramelised brioche torrija infused with vanilla and cinnamon,
served with crème anglaise and salted caramel ice cream
or
XL chocolate macaron with chocolate ice cream

NOUGAT AND WAFER ROLLS

DRINKS INCLUDED

Water, soft drinks, juices, beers, Mastinell cava & wines, and coffee

85€ IVA INCL.

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MENU

New Year

APPETIZERS

Iberian ham with coca bread

Foie mi-cuit terrine with apple and winter truffle

Red prawn croquette

Crispy prawn with orange sauce

HOT STARTER

½ Scallop with Iberian bacon veil and mint pea purée

FISH

½ Confit sea bream on vanilla pumpkin, with its citrus jus and glazed vegetables

MEAT

½ Beef Chateaubriand seared with foie gras, truffle sauce and Robuchon parmentier

PRE-DESSERTS

Mandarin and cava sorbet with red berry skewer

DESSERT

Three-chocolate bonbon

NOUGAT AND WAFER ROLLS / GRAPES

DRINKS INCLUDED

Water, soft drinks, juices, beers, Mastinell cava & wine and coffee

99€ IVA INCL.

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MENU

Vegetarian

APPETIZERS

Crispy beetroot and apple sphere with horseradish
Vegetable gilda with piparra pepper, sun-dried tomato and olive,
with Mastinell cava mignonette
Mushroom croquette

FIRST COURSE

Thin leek tart with confit cherry tomatoes and hazelnut vinaigrette
or
Roasted cauliflower, green asparagus, green beans and airy
romesco sauce

SECOND COURSE

Vegetable cannelloni with coconut and mushroom béchamel
or
Selection of gratinated carrots with
sweet potato cream and fresh almonds

DESSERT

Vegan apple pie
or
Marinated strawberries with coconut milk ice cream

NOUGAT AND WAFER ROLLS

DRINKS INCLUDED

Water, soft drinks, juices, beers, Cava and Mastinell wines, and coffee

85€ IVA INCL.

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MENU

Children's

APPETIZERS

Ham croquette

Popcorn

Potato chips

FIRST COURSE

Galets soup

or

Spaghetti with Bolognese sauce

SECOND COURSE

Veal tenderloin escalope with French fries

or

Hake fingers with French fries

DESSERT

Ice cream

or

Brownie

or

Fruit salad

NOUGAT AND WAFER ROLLS

DRINKS INCLUDED

Water, soft drinks and juices

39€ IVA INCL.

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MENU

Three Kings' Day

APERITIFS

Crispy lobster salad sphere with mango and orange
Cod gilda lightly marinated in citrus, with piparra pepper, pickled red
onion and Mastinell cava mignonette
or
Oxtail croquette with meat emulsion

STARTERS

Creamed morels with foie gras, meat jus and truffle
or
Monkfish cannelloni with Norway lobster sauce
and prawn demi-glace

MAIN COURSE

Grilled turbot with sweet-and-sour garlic refrito
and potato and onion base
or
Suckling pig with Jerusalem artichoke cream,
glazed shallot and orange sauce

POSTRES

Three Kings' Day cake
Petit fours

INCLUDED DRINKS

Water, soft drinks, juices, beers, Mastinell cava & wine and coffee

79€ IVA INCL.

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