

Menu n°1

Starters

Green salad

Scrambled eggs with Iberian ham and potatoes

Main dish

Patagonian style stake lamb accompanied by grilled vegetables

Desserts

“Alfajor de dulce de leche” with dark and white chocolate coating

Drinks

Rectorie Aniene red wine

Espeto Verdejo white wine

Water, soft drinks and coffee

€80 per person. (IGI included)

Menu n°2

Island 1

Normandy oysters n°3

Island 2

Sushi

Island 3

*Natural smoked salmon, smoked salmon with nori seaweed,
gin and tonic salmon style and cod tacos*

Island 4

Wagyu Sirloin (Japanese)

Island 5

*Selection of homemade desserts
Catalan cream, chocolate mousse, dulce de leche alfajores and tiramisu*

Drinks

*Rectorie Anien red wine
Espeto Verdejo white wine
Water, soft drinks and coffee*

€145 per person. (IGI included)

Menu n°3

Island 1

Iberian ham and sweet ham (cut to order) with Folgueroles bread, tomato and olive oil

Island 2

Beef "empanada", chicken "empanada" and Caprese "empanada"

Island 3

Natural smoked salmon, smoked salmon with nori seaweed, gin and tonic salmon style and cod tacos

Island 4

Argentinian lamb shank with Creole sauce and chimichurri

Island 5

*Selection of homemade desserts
Catalan cream, chocolate mousse, dulce de leche alfajores and tiramisu*

Drinks

*Rectorie Anienc red wine
Espeto Verdejo white wine
Water, soft drinks and coffee*

€120 per person. (IGI included)