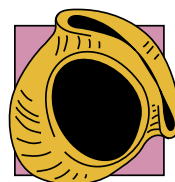


CHRISTMAS 25 DECEMBER LUNCH MENU



CHRISTMAS

APPETIZER

Crispy egg yolk, mushrooms and Iberian ham.

STARTER

Bowl with biscuits and ball.

MAINS to choose

Sea bream in two cookings with onion in textures.

Spiced lamb loin, pineapple chutney, and creamy root vegetable purée

DESSERT

Almond and sweet potato coulant with idiazábal ice cream.

VEGETARIAN

APPETIZER

Carrot tartar, pariu coffee butter and pickles.

STARTER

Vegetable bowl, with vegetable ball and biscuits.

MAIN

Salted tatin of leeks with sheep's milk, aromatic herbs and roasted onions.

DESSERT

Almond and sweet potato coulant with idiazábal ice cream.

PRICE – 55 € / p.p

KIDS

APPETIZER

100% Iberian ham croquettes.

STARTER

Escudella amb galets i pilota.

MAIN

Bowl with biscuits and ball.

POSTRE

Chocolate coulant with caramel ice cream and crumble.

PRICE – 30 € / p.p

PAIRING

Ca N'Estruc Rosado, Garnatxa, DO Catalonia.

Idoia blanc, Xarel·lo – Garnatxa – Chardonnay, DO Catalonia.

or

Locomotora Crianza, Hare's eye, DO Rioja.

Catell del Remei La Cuveé Brut Nature, Xarel·lo – Macabeu – Parellada, DO Cava.

PRICE – 22 € / p.p

**Beverage not included.*

**We adapt to intolerances, allergies and eating habits.*

Bookings : +34 699 824 746 - events@pulitzerhotels.com