

# SANT ESTEVE 26 DECEMBER

## LUNCH MENU

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### SAN ESTEVE

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#### APPETIZER

*Roasted scallop, almond cream, guanciale and pea foam.*

#### STARTER

*Sant Esteban cannelloni with truffle bechamel and roasted spinach.*

#### MAINS to choose

*Catalan-style cod, creamy spinach with apple alioli.*

*Grilled picanha, creamy smoked cauliflower and confit shallots with thyme.*

#### DESSERT

*Nougat textures.*

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PRICE – 50 € / p.p

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### VEGETARIAN

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#### APPETIZER

*Carrot tartare, butter Café de Paris and pickles.*

#### STARTER

*Seasonal vegetable cannelloni with vegan demi glace.*

#### MAIN

*Savory leek tarte tatin with sheep's milk, aromatic herbs and toasted onion.*

#### DESSERT

*Nougat textures.*

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### KIDS

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#### APPETIZER

*100% Iberian Ham Croquettes.*

#### STARTER

*Soupe catalane avec boulettes de viande et pâtes coquilles*

#### MAIN

*Cannelloni filled with Catalan stew meat with truffle bechamel and roasted spinach.*

#### DESSERT

*Chocolate coulant with caramel ice cream and crumble.*

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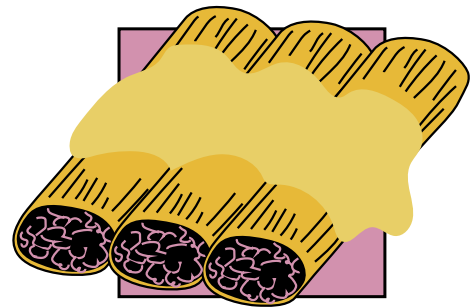
PRICE – 25 € / p.p

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*\*Beverages not included*

*\*We adapt to intolerances, allergies and food habits.*

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