

SANT ESTEVE 26 DECEMBER

LUNCH MENU

SAN ESTEVE

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.

PRICE — 50 € / p.p

KIDS

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.

PRICE — 25 € / p.p

**Beverages not included*

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

VEGETARIAN

APPETIZER

Carrot tartare, butter Café de Paris and pickles.

STARTER

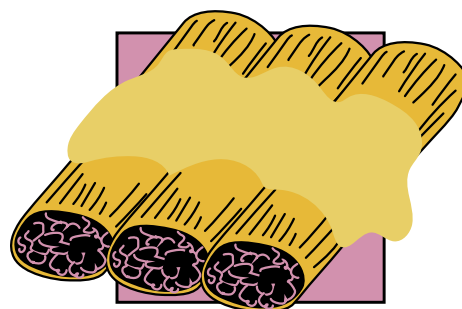
Seasonal vegetable cannelloni with vegan demi glace.

MAIN

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

DESSERT

Nougat textures.



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