



COCKTAIL MENU II

Cold appetizers

- Pear, grape and ginger shot.
- Seafood bite, endive and pink sauce
- Salmon tartare, lemon and peppers on a spoon
- Iberian ham cone with olive oil
- Apple compote blinis with foie gras
- Mini sandwich with local sausage

Hot appetizers

- Shrimp brochette with sweet chili sauce
- Mushroom croquette
- Sachet of goat cheese and vegetables
- Vegetable curry tartlet
- Padrón peppers with salt flakes
- Mustard tenderloin bite

Drinks

- Clamor (D. O. Costers del Segre)
- El Pispá (D.O. Molsant)
- Cava Raimat Chardonnay-Xarel·lo Brut Nature Ecológico
- Soft drinks
- Beers
- Juices

31€ +VAT

CONDITIONS

- The price is per person.
- The duration of the service is 45 minutes.
- One appetizer per person will be served.
- This cocktail is not a substitute for lunch or dinner.
- The minimum number of guests is 25 people.
- The extra hour supplement is €12 per person (drinks only).
- For information about allergens in our dishes, please contact the hotel.