

L'ESGUARD ALÀBRIGA

Christmas Eve Mena

To spread on bread, butter with seaweed, candied fruits and crunchy vegetables

Lasagneta with fresh smoked pasta, mousse Vanilla leeks and confit Palamós prawns

Smoked salmon loin by us in tartar with lemongrass cream

Atlantic scallops with emulsion maple syrup and candied fruits

Silky cod loin with truffle candied and mashed potatoes with romescu

Oven-roasted coquelet with Christmas filling truffle and sweet and sour aged soy sauce

DESSERT

Three chocolate cake

With coffee or tea, assorted petit-fours

140€ Chef Sánchez Romera