

Group Menu 1

To share

Grilled mussels

Smoked salmon at Trabuc

Trabuc stew croquettes with pepper mayonnaise

Palou eggs with fresh duck foie gras, French fries, and truffle

Toasted coca bread with tomato

Main courses (choose one):

Duck confit with roasted vegetables

Slow-cooked beef with mushroom sauce

Grilled sea bream or sea bass with vegetables or baked with potatoes, onions, and tomato

Dessert (choose one) (or cake + glass of cava*):

Curd cake with caramel

Lemon or mandarin sorbet

Crème brûlée

Drinks:

Mineral water

Red wine Rotllan Torra. D.O.Priorat

White wine Nanu de Josep Foraster D.O. Cuenca de Barberá

Coffee

Price per person 66.50 € (VAT included)

*CAKE MADE BY OUR PASTRY CHEF (CHOICE OF CAKE) + GLASS OF CAVA:
SUPPLEMENT €8.50 (does not include dessert)

Group Menu 2

To share

Salmon tartare with avocado and salmon roe

Arturo Sánchez Gran Reserva acorn-fed Iberian ham

Cantabrian anchovies

Grilled octopus with potato parmentier and La Vera paprika

Toasted coca bread with tomato

Main courses (choose one)

Roast of lamb

Oxtail with black trumpet mushrooms

Grilled sea bream or sea bass with vegetables, baked with potatoes, onions, and tomato, or grilled

Dessert (choose one) (or cake + glass of cava*)

Turrón ice cream with hot chocolate and vanilla cream

Brownie with biscuit ice cream

Chucho de Crema (cream-filled pastry) with cinnamon ice cream

Drinks

Mineral water

Nanu de Josep Foraster white wine, D.O. Cuenca de Barberá

Basagoiti Crianza 2016 Tempranillo red wine, D.O. Rioja

Coffee

Price per person 76.50 € (VAT included)

*CAKE MADE BY OUR PASTRY CHEF (CHOICE OF CAKE) + GLASS OF CAVA:
SUPPLEMENT €8.50 (does not include dessert)

Group Menu 3

To share

Palamós Prawn Carpaccio

Arturo Sánchez Gran Reserva Acorn-Fed Iberian Ham

Trabuc Duck Foie Gras Micuit

Breaded Baby Squid

Grilled Mussels

Toasted Coca Bread with Tomato

Main Courses (Choice of)

Roast of Goat

Grilled Turbot with Vegetables, Baked, or Grilled

Beef Tenderloin with Squash or Truffle Sauce

Dessert (Choice of): (or Cake + Glass of Cava*)

Turrón Ice Cream with Hot Chocolate and Vanilla Cream

Wild Strawberries with Catalan Cream

Drinks:

Mineral Water

Can Maton D.O. Alella White Wine. White Raisin

Vizcarra D.O. Red Wine Ribera del Duero (Tinta Fina)

Coffee

Price per person 92.20 € (VAT included)

*CAKE MADE BY OUR PASTRY CHEF (CHOICE OF) + GLASS OF CAVA:
SUPPLEMENT €8.50 (does not include dessert)

For any variations or to add dishes, please don't hesitate to contact us.

These menus are available for groups of more than 8 people. Guest confirmation is required 3 days in advance. Cancellations on the day of the event will not be refunded. For groups of more than 10 people, a 20% deposit is required to secure your reservation. This can be made via bank transfer, credit card (using a payment link we will send you), or cash at our premises. *Special menus for celiacs, diabetics, etc., must be requested when making your reservation.