

# CHRISTMAS MENU 2024

## 25th of December Lunch and Dinner

With live music during dinner

### APERITIF

Toast with a selection of smoked fish

### STARTER

Creamy shrimp soup, made with shrimp from Palamós, served with crispy garlic croutons

### MAIN COURSE

Hake fillet on a creamy wheat risotto, finished with a refined sea urchin sauce

### SECOND MAIN COURSE

Confit duck, accompanied by a smooth apple purée and a refreshing orange sauce

### DESSERT

Carpaccio of Galia melon, served with a refreshing fig sorbet

### WINE

Viña POMAL Crianza D.O. Ca Rioja 100% tempranillo 2021  
Viña POMAL Blanco D.O. Ca. Rioja 70% Viura 30% Malvasia 2023

*Includes wine, water, coffee*

€ 45,95

