

THEMED MENU

MENU THÉMATIQUE

Artichokes, Lamb and Tangerine

Artichauts, Agneau et Mandarine

Starter

Smoked salmon salad with citrus and tartare sauce

Salade de saumon fumé, citriques et sauce tartare

Or

Fried artichokes with cured Iberian ham

Artichauts frits aux jambons ibériques

Main course

Rice torrasset with cuttlefish and artichokes (min. 2 people)

Torrasset de riz aux seiche et artichauts (min. 2 personnes)

Or

Roast Lamb Catalan style

Agneau rôtie à la catalane

Dessert

Cream fritters with hot chocolate

Beignets farcis de crème au chocolat chaud

Or

Tangerine and ginger sorbet

Sorbet de mandarine et gingembre

Water, coffee, infusions and "Petits Fours"

Eau, café, infusions et "Petits Fours"

Cellar Perelada: White or red wine or rosé

Cellier Perelada: Vin blanc ou rouge ou rosé

PRICE 38,00€ / PERSON 10% VAT INCLUDED

PRIX 38,00€ / PERSONNE 10% TVA COMPRIS

Served for the entire table / Servi pour l'ensemble de la table