

## GOURMET MENU



### STARTERS

Mini cheese and smoked sardine cupcake.  
Chocolate and foie lollipop.  
Bao bread with curry vegetables and prawns.  
Fresh watermelon with anchovy and passion fruit.



### FIRST COURSE

Lobster with sprouts salad and  
citrus vinaigrette.



### SECOND COURSE

Beef sirloin with spice bread  
and red fruit sauce.



### DESSERT

Creamy white chocolate  
and mango dome.



### CELLAR

White wine Castell del Remei, D. O. Costers del Segre  
Vi Negre Lopez de Haro, D. O. Rioja  
Water and coffee