

## GOURMET MENU



### APPETIZERS

Shrimps Vol au vent

Almond canapé with butter and caviar

Mini bloody Mary

Almond caramel with granny smith apple

Airbag of Iberian Ham



### FIRST COURSE (3 tasting starters)

Lobster with sprouts salad and citrus vinaigrette



### SECOND COURSE

Beef tenderloin with Rossini sauce  
and vegetables



### DESSERT

Phantom opera cake with peach Melba

### CELLAR

White wine Castell del Remei D. O. Costers del Segre | Red Wine Labraz, D. O. Rioja

Cava brut J. Raventos | Water and Coffee