

OPERA MENU



APPETIZER

Prawns Voul au vent
Salmon canape with butter and caviar
Mini bloody Mary



FIRST COURSE (3 tasting starter)

Artichoke cream with vanilla oil
Brie cheese fondué with tomato compote
Magret dices with citrus



SECOND COURSE

Iberian pork Tournedó Rossini
with vegetable garden



DESSERT

Phantom opera cake with peach Melba

CELLAR

White Wine Poesia, D.O. Catalunya | Red Wine Cuatro Gotas, D.O. Rioja
Cava brut Nature Gran Amat | Water and Coffee