

Christmas 2023



Christmas Menu

Appetizers

Ecological bread with acorn-fed Iberian ham
Marinated tuna tataki, mango caviar and shrimp bocabit
Boletus and foie croquette

Starter

The traditional "Escudella" soup with Galets pasta followed by "carn d'olla"

Main course

Free-range chicken with 00 crayfish and toasted almond sauce

Dessert and traditional nougats

Chocolate Noël
Artisan nougats

Cellar

Sparkling or still mineral water
Anec Mut Blanc
Anec Mut Negre
Raimat Brut Nature cava
Coffee and infusions

70 €

Saint Stephen's Day Menu

Appetizers

Ecological bread with acorn-fed Iberian ham

Marinated tuna tataki, mango caviar and shrimp bocabit

Boletus and foie croquette

Starters to choose

Traditional cannelloni with béchamel and cheese from La Garrotxa

Or

Smoked salmon custard with creamy cheese, dill green mojo and olive oil caviar

Main course to choose

Sea bass with pickled mussels, pumpkin puree and grilled pak choi

Or

Grilled veal entrecôte with potato and truffle gratin accompanied by Perigourdine sauce
and morels mushrooms

Dessert and traditional nougats

Chocolate Noël

Artisan nougats

Cellar

Sparkling or still mineral water

Aneç Mut Blanc

Aneç Mut Negre

Raimat Brut Nature cava

Coffee and infusions

70 €

New Year Eve Menu

Tasting

Grilled octopus with wasabi mayonnaise and crunchy nori seaweed

Scallop with coconut-lime butter foam, coriander oil and lotus root chip

Monkfish tournedó with celery cream, plankton risotto and crispy paprika from La Vera

Veal tenderloin with demi-glace, truffled violet potato parmentier and foie "a la minute"

Dessert and traditional nougats

Cava sorbet with basil and wild fruits

Chocolate Noël

Artisan nougats

Cellar

Sparkling or still mineral water

Anec Mut Blanc

Anec Mut Negre

Raimat Brut Nature cava

Coffee and infusions

100 €

1st and 6th of January Menu

Tapas

Iberian ham and goat cheese from La Garrotxa with Eco bread
Grilled Monterosa tomatoes, smoked sardines and Mató cheese on Salmorejo
Roasted chicken and truffle croquettes
Prawn, cheese and kataifi pasta skewer

Main course to choose

Grilled sea bass with toasted hazelnut velouté, vegetables and pumpkin
Or
Rolled veal with apples, dark chocolate sauce and sweet potato puree

Dessert and traditional nougats

Chocolate Noël
Artisan nougats

Cellar

Sparkling or still mineral water
Anec Mut Blanc
Anec Mut Negre
Raimat Brut Nature cava
Coffee and infusions

60 €

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