

# WORKING MENU



## Working Menu 1

- Clear Oxtail Consommé with Truffle-Stuffed Oxtail
- Baked Sea Bass, Mussel Fideuá with Thickened Chardonnay and Hazelnut Sauce
- Nougat Candy Parfait with Raspberry Sorbet

## Working Menu 2

- Sliced Salmon and Stewed Spider Crab, Emulsion of its own Coral and Sea Weed
- Glazed Veal with Idiazábal Cheese Parmentier and Red Wine Sauce
- Mille-Feuille with Red Berries

## Working Menu 3

- Tiger Prawn, Tender Broad Beans, Orange Sauce and Young Leaves
- Grilled Hake with Garlic Chips and Cayenne Pepper and Boletus
- Edulis Mushroom Purrusalda
- Half-Moon Truffle with Chocolate Coulis

Menus number 1, 2 and 3 don't include a Welcome Aperitif  
For luncheons for fewer than 40 people,  
please ask for the price of renting an additional room.

**Water, Selected Wine and Coffee included.**

**All menus priced at €50**

**+ Additional 5 euros per person for the Welcome Aperitif**

# Working Menu



## Working Menu 4

- Red Shrimp Bisque with a Fresh Brandy Flavoured Foam
- Delicious Veal with Asparagus and Bell Peppers of Different Colours
- Pineapple Carpaccio with Banana Ice Cream

Water, Selected Wines and Coffee included.  
€ 55 per Person. VAT not included.

## Working Menu 5

- Salad of Marinated Beef Fillet with Oyster Sauce and Tofu
- Traditional Range Chicken, Green Asparagus, Boulangère Potatoes
- Creamy Coffee with Liquor Jelly

Water, Selected Wines and Coffee included.  
€ 55 per Person. VAT not included.

Menus number 4 and 5 Include a Welcome Aperitif.  
For Lunches with less than 40 persons  
please ask for the price of additional room rent

# Working Menu



## Working Menu 6

- Tiger Prawn Timbale, Soft Lima Beans and Roquefort Cheese
- Roast Tenderloin Steak, Caramelized Potato-Tatin
- Dark Chocolate Cake, Vanilla Ice Cream and Red Berries

Water, Selected Wines and Coffee included.  
€ 60 per Person. VAT not included.

## Working Menu 7

- Salad of Mixed Soft Leaves, Warm Goat Cheese and Yoghurt Sauce
- Baked Hake, King Prawns with Green Sauce and Parsley
- Apple Pie, Apricot Sauce and Vanilla Ice Cream

Water, Selected Wines and Coffee included.  
€ 60 per Person. VAT not included.

Menus 6 and 7 Include a Welcome Aperitif.  
For Lunches with less than 40 persons  
please ask for the price of additional room rent