

M



“SANT ESTEVE” LUNCH

Barcelona, 26th December 2021

APPETIZERS

Black chanterelles cappuccino
Ecological oysters with citric vinaigrette
Iberian ham croquette

TUNA

Semifreddo, green asparagus, EVOO caviar

CANNELONI

“Sant Esteve” traditional

OX

Sirloin, vegetables symphony, truffle juice
or

WILD FISH

Baked, glazed scallions, cod tripe, beetroot juice

MASCARPONE

Creamy, bitter orange

Petit-fours

90

Apecar, D.O. Alella

Mas Oller Pur, D.O. Empordà

Oriol Rossell Brut Nature Gran Reserva, D.O. Cava

Mineral water, coffee, tea

Price in €. VAT included.