

M E R C E R
R E S T A U R A N T

2025 CORPORATE CHRISTMAS MENUS

OPTION 1

APPETIZERS

Crispy manioc
Shrimp tartar with spring onion
Tuna belly bite with saffron emulsion

STARTER

Sweet potato and chestnut cream
with mushroom ravioli

MAIN COURSE

Grilled picanha
with cinnamon-baked potato

DESSERT

Creamy chocolate bonbon
with bitter orange core

CELLAR

L'Alzinar Brut Nature Reserva 2021, DO Cava
Finca Resalso 2023, DO Ribera del Duero
Espelt Airam, DO Empordà
Mineral water, coffee, infusion

OPTION 2

APPETIZERS

Duck breast and vanilla pineapple skewer
Smoked eggplant bite
Crispy Parmesan and buckwheat

STARTER

Shrimp and vegetable ravioli with leek cream

MAIN COURSE

Lamb from Aranza (slow-cooked for 12h)
with sweet potato and sage juice

DESSERT

Sweet burrata and ginger pineapple juice
with citrus meringue

CELLAR

L'Alzinar Brut Nature Reserva 2021, DO Cava
Cepa 21 Hito 2023, DO Ribera del Duero
Menade Sauvignon Dulce, VT Castilla y León
Mineral water, coffee, infusion

OPTION 3

APPETIZERS

Fried artichoke hearts with romesco sauce
Creamy pumpkin with fried seeds
Mushroom pâté toast with foie gras

STARTER

Rockfish creamy rice with black aioli

MAIN COURSE

Beef fillet with truffle potato millefeuille

DESSERT

Cold hazelnut coulant
with beetroot crumble and yogurt mousse

CELLAR

L'Alzinar Brut Nature Reserva 2021, DO Cava
Haus Klosterberg Riesling 2023,
VDP Mosel-Saar-Ruwer (Germany)
Cepa 21 Hito 2023, DO Ribera del Duero
Espelt Airam, DO Empordà
Mineral water, coffee, infusion