



Executive Menus_21

<p><i>Executive set menu 1: 30,00 €</i></p>	<p><i>Executive set menu 4: 31,40 €</i></p>
<p>Sitges-style Xató salad (anchovies, olives and cod with a thick salsa dressing) Pyrenean beef entrecôte with mustard sauce, potatoes and spiced pumpkin confit Traditional caramelized Catalan cream with seasonal fruit</p>	<p>Paccheri alla puttanesca and basil with fresh Mozzarella Sea bass with garlic, langoustines and roasted pumpkin Passion fruit cream with chocolate ice cream and candied orange</p>
<p><i>Executive set menu 2: 30,00 €</i></p>	<p><i>Executive set menu 5: 31,40 €</i></p>
<p>Fruit salad with dried fruit, parmesan and a lemon vinaigrette Grilled Norwegian salmon with Thai jasmine rice Red velvet cake with strawberry puree and strawberries</p>	<p>Gravlax salmon salad with artisan blinis and fresh cream cheese with citrus vinaigrette Pork tenderloin with Oloroso sherry, walnuts and tomato confit Red wine poached pears with wild-strawberry and pink peppercorn ice cream</p>
<p><i>Executive set menu 3: 30,00 €</i></p>	<p><i>Executive set menu 6: 35,40 €</i></p>
<p>Warm langoustine carpaccio with potatoes and soy and ginger sauce Roasted flank steak with fresh herbs and orange glazed onions Basil Granny Smith with lemon sorbet</p>	<p>Confit chicken breast salad with blue cheese and pear Pyrenean beef tenderloin with spicy couscous with apple served with a smoked Idiazabal cheese sauce Peanut cream with crumble and chocolate sauce</p>

Price per person. 10% VAT not included.
All our Executive menus include water, house wine, soft drinks or beer and coffee.