

MENU CHRISTMAS

XERTA RESTAURANT



APPETIZERS

Spice bread and duck: foie gras, ham, gizzard, roasted pepper vanilla jam with crispy corn

Stewed meat and romesco croquette

Spoonful of potato parmentier, octopus, roasted onion jus, paprika leaf and basil oil caviar

Avocado and marcona almond profiteroles, cooked prawns, smoked sea bass and pomegranate

Small bowl of galets (pasta) soup



MAINS COURSES

Warm seafood cannelloni, light fennel béchamel and lobster velouté. Red pepper spherification

Flake fish, cava béarnaise and tarragon. Mascarpone granotto, mushrooms and green asparagus. Crispy salsify

Catalan-style stuffed poularde with langoustines. Meat and truffle sauce with baked Ratte potatoes with lemon and thyme. Catalan-style spinach emulsion



DESSERTS

Citrus fruit sorbet and Marc de cava liqueur

Christmas log

Assortment of traditional Christmas sweets

Bread and water



100.00 € per person. VAT included.