



HOTEL ARTS BARCELONA

Gala Menu III

Foie Gras Terrine with Confited Grapefruit, Herb Salad and Coffee and Orange Brioche

Half Lobster with Truffle Crushed Potatoes, Beetroot Caviar and Sea Urchin Emulsion

Margarita Fiz with Salt

Filet Mignon with Potatoes and Raclette Cheese, Green Asparagus, "Rioja" Wine Sauce

Sweet Symphony:

Warm Chocolate Fondant, Caramelized Raspberry Crêpe, Cinnamon Macademia Ice Cream,
White Chocolate Napoleon with Coffee and Mocabado Sugar
with Tapioca and Coconut Shooters

Sylvain's Petit Fours

Gramona Mas Escorpí, Chardonnay, Penedés
Valderiz, Tinta Fina, Ribera Duero
Gramona Brut Imperial, Xarel.lo, Parellada Macabeo, Cava

Mineral Water
Freshly Brewed Coffee, Brewed Decaffeinated Coffee or Tea

(2 Hours Service)

(Includes white tablecloths, chair covers and individual spotlight for table in ballrooms)