



SANT JOAN DINNER 2022

Cava + Tentempié + Gala Buffet + BBQ + Music + Firework Show

COLD ENTREE BUFFET

OUR SALADS

- Corvina ceviche with corn, avocado and red onion
- Couscous salad with prawns
- Crispy smoked salmon cones with codium seaweed mayonnaise and trout roe
- Rocket salad with blue cheese, duck ham and walnuts
- Vitel.lo tonnato

SALAD BAR

AND ALSO

- Bake vegetable crust
- Artisan cheese board
- Assortment of Iberian cured cut

SUSHI AND SASHIMI VARIETY

With soy sauce, wasabi and ginger

COLD SOUPS BUFFET

- Traditional Gazpacho cold tomato soup
- Vichysoisse
- Mango Gazpacho

BREADS, OILS, VINEGARS AND SAUCES BUFFET

SHOWCOOKING

Salmon "en croute" with dill sauce

FROM THE EMBERS

- The first sardines
- Tuna and prawns brochettes
- Bass
- Turbot
- Veal "onglet"
- Tender Iberian por
- 3 flavors Sausages
- Chicken a l'ast finger

HOT BUFFET

- Troffie with red pesto and vegetable
- Olot Potato with Priorat wine sauce
- Vegetable gyozas dumpling with ponzu sauce
- Steamed vegetables
- Ricotta and spinach tortellini with mascarpone sauce and walnut
- Tender spinach Catalan style

OUR ARTISAN DESSERTS

- Chocolate fountain with assortment of fruit skewers and jellies
- Traditional "Coca Sant Joan"
- Cups of cheesecake with red berries
- Roll with cream and "crème brûlée"
- Lemon and basil mousse
- 70% chocolate hemisphere with cocoa cracker
- Fruit salad in small glasses

CELLAR

- White wine Rabellat i Vidal
- Red wine Rabellat I Vidal
- Cava Brut Rabellat I Vidal
- Soft Drink, beer and mineral water
- Saula coffe and tea

60,50 € for Guests

**71,50 € for not housed
(TAX included)**

BOOKINGS: 938 109 000