



## Ponent Menu

### Amuse-bouche

Iberian ham with coca bread

Hummus, guacamole with nachos, pita bread and bread sticks

Cured salmon with nori seaweed and marinated salmon

Creamy chicken croquettes breaded with panko

### Main course

Baked seabream with cherry tomatoes and potatoes

Or

Veal with truffle parmentier, ratafia onions and its sauce

### Dessert

Lemon curd with mango foam and fresh mint *granita*

Or

Mascarpone with a carrot and nut sponge cake with fruits of the forest and vanilla crumble

### Wines

**PANSA BLANCA** marquès d'Alella D.O. Alella  
White raisin

**Sierra Cantabria Selección** D.O. Rioja  
tempranillo

### Bread, water and coffee

Price per person €35 IVA included

