

Christmas Eve Dinner

24|12|21

GLASSS
Nature (restaurant)

OX AND AVOCADO TARTAR
on a rice toast

SCALLOP
swede with veal and lemon broth

MUSHROOM RAVIOLIS
foie gras sauce and iberian ham

BAKED HAKE
with a crumbled bread crust, Donostiaran style txangurro and crayfish sauce

VEAL CHEEK
stewed on dried apricots and vanilla served with mashed potatoes

CHOCOLATE BASKET
filled with mascarpone and whisky frozen cream

CHRISTMAS SWEETS

Cellar

Les Argiles 2018, D.O. Montsant

Pruno 2019, D.O. Ribera del Duero

Clos de Gelida 4 Heretats Brut Nature Gran Reserva 2016, D.O. Cava

Waters, soft drinks and coffees

110 €

VAT included



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