

# BUSINESS MENUS



## FIRST DISH

Salad of smoked salmon,  
avocado puree and vinaigrette  
of citrus  
or  
Ravioli of marine fish brandade  
with mussels and vegetables  
or  
Melon soup with balls and ham  
or  
Vegetable timbale with  
goat cheese

## SECOND DISH

Fideuá of fish with aioli  
or  
Grainy beef with stale wine  
with peas and mushrooms  
or  
Baked gilthead with baking  
potatoes  
or  
Grilled meat with aioli

## DESSERT

Natural fruit  
or  
Homemade massini cake  
or  
Lioness Vichy  
or  
Catalan cream mousse

## CELLAR

Mineral waters Vichy Catalan  
Mineral waters Les Creus  
Wines DO Empordà  
Coffee

**Meals made in 45' - 60'.  
The same menu for the whole team,  
previously chosen from among the options offered.  
Price per person: 26,20€ + 10% VAT**