



teresa carles

happy veggie year!

22/23

New Year's Eve Dinner 2022



welcome cocktail

kombucha cocktail

starters to share

housemade croquettes assortment (V-SG-FS)

mango and avocado tartare, semi-dried tomato, seaweed caviar, tartare sauce (V-SG)

vegan 'cheese' and 'foie' board with cumberland sauce, apple quince jelly and dried fruits (V-N)

main course choose one

XXL catalan *cannelloni*, oyster mushrooms, boletus edulis, truffled bechamel

vegan 'filet mignon' with 'foie', sweet potato parmentier, ratafia reduction (V-SG-FS)

cachopo filled with roasted red pepper & plant-based gouda 'cheese', Hasselback potato, Café de Paris sauce and plant-based Caesar sauce (V-GF-N)

eggplant *mille-feuille*, plant-based 'bolognese' and 'mozzarella', homemade tomato sauce, basil, pomegranate (V-GF-N)

tagliatelle cacio e pepe with a touch of truffle (V-N)

desserts choose one

chocolate *coulant*, vanilla plant-based ice cream (GF-N)

catalan cheesecake, caramelized walnuts, honey, cinnamon (N)

Christmas Log Cake, plant-based nougat mousse with chocolate coating (V-GF-N)

plant-based French toast: meringue brioche, caramelized Catalan cream, peppered strawberries (V)

includes

bottle of organic wine (2 pax.) • whole grain bread with cereals • osmotized water
coffee • cava • party bag and grapes • extra kombucha cocktail +5€

50€ / per person

(V) vegan - (GF) gluten-free - (N) nuts

We cannot guarantee the absence of cross contamination