



Christmas Menus
2024
COMPANIES



DUQUESA DE CARDONA

HOTEL BARCELONA

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DUQUESA MENU

STARTER (OF YOUR CHOICE)

Coca (catalan pizza) with foie shavings, hazelnut, liquorice and mango

or

Tuna tartar, ponzu sauce, avocado and tobiko roe

MAIN COURSE (OF YOUR CHOICE)

Monkfish suquet, potatoes and mint

or

Veal cheek with mashed potato, mini carrot, demi glass and shallots

DESSERTS

Chocolate, coffee and passion fruit

Nougat, neulas and shot of Licor de Cardona liqueur

WINE CELLAR

Xino Xano, white or red, D.O. Penedès

Cava Oriol Rossell Cuvee Especial, D.O. Cava

Beer, soft drinks, water, coffees and infusions

55€ PER PERSON (VAT INCLUDED)





CARDONA MENU

STARTER (OF YOUR CHOICE)

Sautéed seasonal mushrooms with egg 62, demi and pancetta veil

or

Vichyssoise with cuttlefish and jowl tartar and herring caviar

MAIN COURSE (OF YOUR CHOICE)

Turbot with potato and onion pressings, demi glass, seafood and mini vegetables

or

Roast chicken cannelloni with béchamel and truffle sauce

DESSERTS

Lemon and cava sorbet

Nougat, neulas and shot of Licor de Cardona liqueur

WINE CELLAR

Rebels de Batea, white or red, D.O. Terra Alta

Cava Oriol Rossell Brut Nature, D.O. Cava

Beer, soft drinks, water, coffees and infusions

65€ PER PERSON (VAT INCLUDED)



CHRISTMAS COCKTAIL

DISHES

Shot of pumpkin cream with crispy bacon and basil oil

Briox of Iberian ham

Beetroot, avocado and mango tartare

Battered prawns with breadcrumbs and chips

Carn d'olla croquettes

Mini chicken cannelloni with truffled bechamel sauce and demi

Potato trinxat with black catalan sausage and scallops

Mini veal burger from girona with Mahón cheese

DESSERTS

Mini torrijas with toffee

Mini panna cottas

Nougat and neulas

Petit fours

WINE CELLAR

Rebels de Batea, white or red - D.O. Terra Alta

Cava Oriol Rossell Brut Nature - D.O. Cava

Beer, soft drinks, water, coffees and infusions

69€ PER PERSON (VAT INCLUDED)