Merry Christmas from El Palace!

To celebrate El Palace is delighted to host during these festive days various events that will be held in its emblematic salons accompanied by a high quality gastronomical experience.

Welcome...
Cold appetizer

Foie Royale, confit mushrooms with fungi foam
Iberian Ham, Rosemary and tomatoes focaccia with Extra Virgin Olive Oil
Marinated mackerel, Orange gel, aniseed and soy

Hot appetizer

Hake Fish and chips, hoisin mayonnaise and fresh onion
Shrimp, Green curry and light coconut foam
Mini oxtail burger, kimchee mayonnaise, cilantro and lime

Menu

Marinated octopus, cucumber, seasonal vegetables, Chardonnay gel, espelette and salt flower
Roasted turbot, grilled vegetables in textures and seasonal vegetables
Rack of lamb, mashed potato and roasted garlic, red curry sphere and roasted juices

Dessert

Chocolate Mammia, white chocolate and passion fruit gel and milk crumbs
Nougats, marzipans and wafers

Coffee and Tea

120 € per person (10% VAT Included)
Supplement Champagne Jacquard Brut Mosaïque: 15 € per person
**CHRISTMAS DAY**

25th December at 1pm

**Cold appetizer**
- Foie Royale, confit mushrooms with porcini foam
- Iberian Ham, Rosemary and tomatoes focaccia with Extra Virgin Olive Oil
- Marinated mackerel, orange gel, aniseed and soy
- Cauliflower and lime cream, mini seasonal vegetables and chardonnay vinaigrette
- Mini Catalan codfish salad, soft garlic cream, concasse tomato and kalamata olives sphere

**Hot appetizer**
- Hake Fish and chips, hoisin mayonnaise and fresh onion
- Shrimp, Green curry and light coconut foam
- Mini oxtail burger, kimchee mayonnaise, cilantro and lime
- Mushroom broth, vegetable and truffle brunoisse
- Roast beef cannelloni with foie bechamel

**Menu**
- Catalan soup
- Beef stew and vegetables

**Dessert**
- Yule log, ground cocoa and caramelized pistachio cream
- Nougats, marzipans and wafers

**Coffee and Tea**

90€ per person (10% VAT Included)
Supplement Champagne Jacquard Brut Mosaique: 15€ per person

**Wine Selection**
- Cava Huguet
- Principia Mathematica, Alemany i Corrió
- La Montesa, Palacios Remondo
- Mineral Water
Cold appetizer
Foie Royale, confit mushrooms with porcini foam
Iberian Ham, Rosemary and tomatoes focaccia with Extra Virgin Olive Oil
Marinated mackerel, orange gel, aniseed and soy

Hot appetizer
Hake Fish and chips, hoisin mayonnaise and fresh onion
Shrimp, Green curry and light coconut foam
Mini oxtail burger, kimchee mayonnaise, cilantro and lime

Menu
Roast beef and vegetable cannelloni, truffle cream sauce, grilled onion juice and peas sprouts
Roasted reig, peppers and onion confit, creamy cauliflower and mushrooms

Dessert
Passion pie, yuzu crumble and beetroot meringue
Nougats, marzipans and wafers

Coffee and Tea

Wine Selection
Cava Huguet
Principia Mathematica, Alemany i Corrió
Pruno, Villacreces
Mineral Water

90€ per person (10% VAT Included)
Supplement Champagne Jacquard Brut Mosaique: 15€ per person
NEW YEAR’S EVE
31st December at 9pm

Snacks
Curried almonds
Crip nori

Appetizer
Gazpacho” Kir royale
Cocoa macaron, foie micuit, passion fruit gel and coffee
Royal white asparagus, iodized egg and sea urchin foam
Roasted butterfish, green curry gel and kimchee

Menu
Lobster salad and carabineros, gelled beetrot broth, avocado and texturized granny apple
Roasted wild corvine, raifort light cream, green asparagus and vegetable fettuccine
Lamb shoulder, burgul with nuts and honey, fresh herbs and roasted juices

Pre Dessert
Apple, basil, celery and cucumber granita

Dessert
Vanilla namelaka, almond cream and yuzu crumble
Nougats, marzipans and wafers

Lucky Grapes
New Year’s Eve Reveillon included
300€ per person (10% VAT included)

Wine Selection
Champagne Jacquart Brut Mosaique
François Crochet, Domaine Crochet
Remirez de Ganuza 2008 Reserva, Ganuza
Champagne Perrier Jouët Roset
Mineral Water

Coffee and tea
CHILDREN’S MENU
24th, 25th, 26th & 31st December

Appetizer
Iberian ham and bread with tomato
Mini pizza
Iberian ham croquettes
Poultry croquettes

Menu
Beef ravioli, napolitan sauce and basil leaves
Breaded veal escalope, potatoes sautéed with bacon and rosemary

Dessert
Vanilla ice cream, chocolate sauce and almond crumble
Nougats, marzipans and wafers

Drinks Selection
Mineral Water
Soft Drinks

60€ per child (10% VAT included)
NEW YEAR’S POST DINNER PARTY
31st December at 11:45pm

Lucky Grapes
Cotillón bag
Open bar and music

**Mini varied sandwiches**
Turkey Ham and emmenthal
Smoked salmon, cheese cream and arugula
Foie

‘Churros’ with chocolate

**Mini assorted pastries**
Macarons
Mini sacher
Mini vanilla canolli

‘Fartons’
Baubles

Formal dressing is required: dark suit for gentlemen and cocktail dress for ladies

120 € per person (10% VAT Included)
El Palace invites you to enjoy a special brunch in our Garden to celebrate the start of the New Year. The brunch will be composed of typical Christmas dishes, other savory dishes and sweet temptations...

Including some of our specialties such as:

**COLD WORLD**
- Fresh oysters
- Smoked salmon
- Steamed shrimp
- Catalan codfish salad
- Ox tartar with pickles
- Varied salads
- Mini vegetable orchard
- Foie gras with micuit gingerbread
- Fish and avocado “ceviche”
- Assortments of French and national cheeses
- Variety of Iberian sausages

**HOT WORLD**
- Meat cannelloni with foie bechamel
- Din sum with hoisin shrimp and green onion
- Traditional Catalan soup with beef balls
- Alaska wild salmon with horseradish cream
- Sea bass with “rostit a la catalana”
- Roasted stuffed chicken
- Roasted shoulder of lamb
- Roasted beef with caramelized onions
- Potato and truffle terrine
- Roasted seasonal vegetables
- Wok of sautéed vegetables with soy and sesame

**SWEET WORLD**
- Variety of petit fours
- Strawberries with cream and chocolate
- Lemon pie
- Tarte tatin
- Tarte sacher
- Osmotized fruit
- Tiramisú
- Profiteroles with chocolate
- Mini swiss rolls

**Wine Selection**
- Champagne Jacquart Brut Mosaique & Perrier Jouet Rosé
- Principia Mathematica, Alemany i Corró & Can Feixes, Huguet Pruno, Villacreces & La Montesa, Palacios Remondo
- Mineral Water

90€ per person (10% VAT Included)
EL PALACE

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