



# SNOW MENU

## Xerta Christmas starter

Free-range eggs, Iberian style

*Slow-cooked free-range egg, parmentier potatoes with crispy Iberian ham, vegetables and herbs in different textures*

Brothy rice with blue crab

*With select baby vegetables and cephalopods*

Slow-cooked Bordeaux Veal

*Slow-cooked veal with Bordeaux sauce, onions glazed with sweet wine, duchess potatoes and wild asparagus with thyme*

Mango mousse

*Vanilla-flavoured and with banana in textures*

Water, bread, coffee and mini-desserts

Wine cellar

Modernista Blanc (DO Terra Alta)

Indià Negre (DO Terra Alta)

Cava Parxet Brut Reserva

€56



# AVEJO MENU

## Xerta Christmas starter

Tuna tartare from l'Ametlla de Mar

*Garnished with a touch of soy sauce, sesame oil and chives and accompanied by snow peas and wasabi ice cream*

Black rice with baby squid

*"Illa de Riu" rice with squid from the Ebro Delta and sauté of tomatoes and grilled garlic*

Boneless lamb in sauce chasseur

*Slow-cooked boneless lamb with sauce chasseur and mushrooms, accompanied by parmentier potatoes with fine herbs, and crunchy wheat with tomatoes and aubergines*

Tangy

*Smooth raspberry mousse, passion fruit crumble, fresh peach sorbet, red berry gelée and citrus fruit basket*

Water, bread, coffee and mini-desserts

Wine cellar

Modernista Blanc (DO Terra Alta)

Indià Negre (DO Terra Alta)

Cava Parxet Brut Reserva

€66



# STAR MENU

## Xerta Christmas starter

### Artichoke confit

*Stuffed with duck tartare and herb-infused oil*

### Semi-traditional cannelloni

*Cannelloni stuffed in the traditional way, but with a personal touch: morel mushroom béchamel sauce, meat reduction, caramel-coated pine nuts with foie gras shavings and crunchy parmesan biscuit*

### Prawns and mushrooms rice

*"Illa de Riu" rice with prawns from Sant Carles de la Ràpita and seasonal mushrooms, broth perfumed with saffron and light thyme sponge cake*

### Stuffed free-range chicken "sea and mountain"

*Tender chicken meat stuffed with seafood. Emulsified gravy from the roast infused with rosemary and a bed of baby veg, dressed with spheres of herb-infused oil and nuts*

### Floral textures

*Floral pre-dessert based on strawberry, green apple, rhubarb and lychee in textures*

### Slice of cake

*Fine sponge cake sheets filled with 66% chocolate, banana and coconut crunch*

Water, bread, coffee and mini-desserts

### Wine cellar

Modernista Blanc (DO Terra Alta)

Indià Negre (DO Terra Alta)

Cava Parxet Brut Reserva

76€