



CASA VILELLA
HOTEL-RESTAURANTE

• **Christmas Menu • December 25th, 2021 •**

... **Appetizers** ...

Cream of foie gras with pine nuts, candied orange and *neula*

Iberian ham with *pan de coca* (flat bread) and tomato

Breaded *calçots* with Idiazabal cream and truffle

... **Starter** ...

Escudella (typical Catalan Christmas soup) with stuffed *galets*, chickpeas and black *botifarra* sausage

Or

Cod brandade ravioli seasoned like a *xató*

... **Main course** ...

Sea bass with baked potato, olives and *sobrasada*

Or

Catalan-style roast free-range chicken

... **Dessert** ...

Catalan cream foam, *carquinyoli* powder and mandarin sorbet

Or

Coffee and Baileys soaked sponge cake, chocolate ganache and fresh milk ice cream

Nougats and *neulas* (traditional Catalan wafer)

... **Cellar** ...

Ànec Mut, R. Raventós, D.O. Penedès – white wine

Clos Vidal Merlot 2017 Crianza, Capità Vidal, D.O. Penedès – red wine

Freixenet Vintage Reserva, D.O. Cava

Coffees and teas

Mineral water

85€ per person. VAT included