



HORTENSIA

FIRST ACT

Fine Gingerbread Toasts with Foie Gras
Soya and Ginger Marinated Tuna
Potatoes filled with Creamed Cheese and Roes of Trout
Chestnut Cappuccino with Milk Foam and Canela
Toast topped with Anchovies and Avocado
Iberian Ham Croquette
Little Quail Thighs Dipped in Soya Sauce
Asparagus in Tempura with Hot Mayonnaise
Mini Beef Burger with Grainy Mustard
King Prawns Coated in Romesco

SECOND ACT

Sautéed Scallops with Almond Soup and Artichokes
Monkfish in Red Wine Civet with Mushrooms and Shallots
Beef Sirloin with Foie Gras and lightly Stewed Lentils
White Chocolate Foam with Mango and Black Olives

Wedding Cake

Tiny Crazy Things of the Casino
Colombian Coffee

Wines

Viñas del Vero Chardonnay
Viña Real Crianza
Cava NPU Cuve Reina María Cristina
Liqueurs

Executive Chef: Paco Roncero
Designed by: Ferran Adrià