

FORN DE SANT **JOAN** **CHRISTMAS 2017**

MENU B

STARTERS TO SHARE

Creamy Manchego cheese, pear purée, pepper and onion relish and walnut dacquoise

Tuna tartar, guacamole and Japanese sauce

Forn-style fried squid with tiger's milk and kumquat foam

Grilled Iberian pork, roasted eggplant, raspberry gastrique and pickled shallots

MAIN COURSES TO CHOOSE

Braised beef cheek, cocoa sauce, mint crumble and roasted kohlrabi

Grilled monkfish with noisette butter, white asparagus, broccoli sauce and vegetable agar

Marinated Black Angus entrecôte, rocket, parmesan shavings and Modena reduction

THE SWEET KITCHEN TO CHOOSE

Baccio Di Dama:

Lightly caramelised strawberries filled with crème brulée

Citrus:

Steamed vanilla sponge cake, macadamia and white chocolate mousse, yuzu cream and yuzu sorbet

WINES

WHITE WINE

FILLABOA 2016 (Albariño - D.O. Rías Baixas)

RED WINE

LESTON RESERVA 2010 (Tempranillo - D.O.ca Rioja)

Water and coffee

Price: 42,50 € (Vat included)

(Valid until 23/12)