

CHRISTMAS & EVE DINNER

STARTERS

TRADITIONAL BUFFET FEATURING DISHES PREPARED BY THE
HOTEL EDEN ROC KITCHEN, INCLUDING FESTIVE SPECIALTIES:

PRAWNS
SEA SNAILS
RAZO CLAMS
MUSSELS
SELECTION OF WINTER PÂTÉS
TRADITIONAL IBERIAN COLD CUTS
VARIETY OF SALADS.

MAIN COURSES

SERVED AT THE TABLE

OVEN-BAKED SEA BREAM WITH ROASTED POTATOES AND CLAMS
AGED ENTRECÔTE WITH CAFÉ DE PARIS SAUCE

TO FINISH WITH A SWEET TOUCH

HOTEL EDEN ROC'S TRADITIONAL DESSERT BUFFET
CHRISTMAS NOUGATS
WAFERS
CATALAN CHRISTMAS LONG CAKE
ACCOMPANIED BY A TOAST WITH CAVA

65€ / PERSONA
DRINKS NOT INCLUDED