

Christm

DECEMBER 24TH

WELCOME COCKTAIL

KIR ROYAL

STARTER

MORELS CONSOMMÉ WITH ARMAGNAC,
ROASTED SCALLOP AND JOWL GLAZE

LOBSTER SALAD WITH A CORAL
AND DIJON DRESSING

PÂTÉ EN CROÛTE OF IBERIAN CUTS
WITH FOIE AND PISTACHIO

MAIN COURSE

WILD SEA BASS, TOASTED BUTTER
NOISETTE AND FENNEL CREAM

PHEASANT A LA ROYALE WITH BLACK TRUFFLE PARMENTIER

CHEF'S DESSERT

PARIS-BREST WITH FRUITY PRALINE CORE
AND SAUVIGNON MERINGUE

SELECTION OF CHRISTMAS SWEETS

CELLAR

WHITE WINE · O PEQUEÑO MEIN 2022 D.O. RIBEIRO

RED WINE · ABADIA RETUERTA S.E. 2019 V.T. CASTILLA Y LEÓN

SPARKLING WINE · FRANCOIS MONTAND

Water, soft drinks, beers and a selection of coffee, tea and infusions

115 €

VAT included

*Chef, Juan Agustín Rodríguez
Maître, Rebeca Benito*

El Monje

RESTAURANTE

Victoria menu

DECEMBER 24TH

STARTERS

FREE-RANGE CHICKEN CROQUETTES

GRILLED PRAWNS

MAIN COURSE

IBERIAN PORK WITH ROASTED VEGETABLES

DESSERT

STRAWBERRY CAKE WITH CREAM

CHRISTMAS SWEETS

MINERAL WATERS AND SOFT DRINKS

45 €

VAT Included

*Chef, Juan Agustín Rodríguez
Maitre, Rebeca Benito*

El Monje

RESTAURANTE