MONUMENT

STYLISH & LUXURY HOTEL
BARCELONA



GROUPS CHRISTMAS MENUS

Martin Berasategui

GLASSS
Martin Berasategui

Menu 1

Appetisers

Foie gras macaron with dried apricot and vanilla compote

Cod fritter with lemon aioli

Kohlrabi cream with natural cockles and truffle

***

CREAMY PRAWN RAVIOLI
with braised cabbage and shellfish emulsion

***

Please choose one of the following options in advance

HAKE WITH BRANDADE
with green sauce and trout roe

or

BLACK ANGUS BEEF CHEEK
with date purée and sherry

***

DARK CHOCOLATE MOUSSE
with pear and cinnamon centre and vanilla ice cream

***

CHRISTMAS NOUGAT AND "NEULAS"

65 €

VAT included | Drinks not included



Passeig de Gràcia, 75 · 08008 Barcelona
T. (+34) 935 482 033 · www.monumenthotel.com
eventos@monumenthotel.com

GLASSS
Martin Berasategui

Menu 2

Appetisers

Foie gras macaron with dried apricot and vanilla compote

Cod fritter with lemon aioli

Kohlrabi cream with natural cockles and truffle

***

CRAB SALAD
with almond ajoblanco and ponzu pearls

***

CREAMY PUMPKIN RICE
with duck confit and spiced meat sauce

***

Please choose one of the following options in advance

GRILLED WILD MEAGRE
with marinated artichokes and ham

or

GLAZED CUT OF LAMB
with carrot purée and meat sauce with ginger and capers

***

DARK CHOCOLATE MOUSSE
with pear and cinnamon centre and vanilla ice cream

***

CHRISTMAS NOUGAT AND "NEULAS"

78 €

VAT included | Drinks not included

Passeig de Gràcia, 75 · 08008 Barcelona
T. (+34) 935 482 033 · www.monumenthotel.com
eventos@monumenthotel.com

GLASSS
Martin Berasategui

Menu 3

Appetisers
Steamed prawn with avocado cream and powdered pesto
Cod fritter with lemon aioli
Kohlrabi cream with natural cockles and truffle

***

TUNA TARTARE
with egg yolk and caviar

***

CHEESE FONDUE RAVIOLI
with light lemon aioli

***

SEA BASS FILLET
with clam velouté and broccoli purée

***

ROAST BEEF TENDERLOIN
with potato and bacon mille-feuille and red wine sauce

***

HAZELNUT FLAN
with chestnut ice cream and amaretto toffee

***

CHRISTMAS NOUGAT AND "NEULAS"

98 €
VAT included | Drinks not included

Passeig de Gràcia, 75 · 08008 Barcelona
T. (+34) 935 482 033 · www.monumenthotel.com
eventos@monumenthotel.com

GLASSS
Martin Berasategui

Vegetarian dishes

AVOCADO CREAM
with marinated tomato, baby leaves and basil vinaigrette

***

SLOW-COOKED EGGS
with light potato cream and truffle

***

CREAMY RICE
with seasonal mushrooms and Parmesan

***

CHEESE-STUFFED RAVIOLI
with broccoli and hazelnut cream

***

SAUTÉED SEASONAL VEGETABLES
with plum purée



Passeig de Gràcia, 75 · 08008 Barcelona
T. (+34) 935 482 033 · www.monumenthotel.com
eventos@monumenthotel.com

GLASSS

Cellar

Cellar

Withe wine (choose one)

Abadal Alba, D.O. Pla de Bages. Picapoll, Sauvignon Blanc, Macabeo y Chardonnay

ó

Menade, D.O. Rueda. Verdejo

Red wine (choose one)

Malpastor Crianza, D.O. Rioja. Tempranillo

ó

Ca N'estruc Negre. D.O. Cataluña. Garnacha tinta, Samsó, Syrah y Petit Verdot

Rosé wine

Chivite Las Fincas Rosado, V.T. 3 Riberas. Garnacha Tinta y Tempranillo

Mineral water, coffee and infusions

25 € (cellar)

31 € (cellar + beers + soft drinks)

Price per person | VAT included

***

OTHER OPTIONS

White wines

Viña Salceda Blanco sobre lias. D.O. Rioja. Tempranillo Blanca y Viura

3055 Jean Leon. D.O. Penedès. Chardonnay

(supplement 2 € per person, VAT included)

Red wines

Viña Salceda Crianza. D.O. Rioja. Garnacha Tinta y Syrah

Tomas Cusiné Llebre. D.O. Costers del Segre. Ull de Llebre

(supplement 2 € per person, VAT included)

Cavas

Clos Gelida 4 Heretats Brut Nature GR. Vins El Cep. Sant Sadurní d'Anoia

Mim Natura Pint Noir Rosé. Pinot Noir

(supplement 2 € per person, VAT included)

Soft drinks and beers

(15 € per person, VAT included)

Passeig de Gràcia, 75 · 08008 Barcelona
T. (+34) 935 482 033 · www.monumenthotel.com
eventos@monumenthotel.com