



Mas Passamaner
Business Menu
SILVER

STARTERS

Dill marinated salmon tartare with fresh cheese and blinis, prawns and guacamole

Cream of boletus with shitakes and teriyaki duck sweetbreads - parmesan crunchy

**Timbal de escalibada au gratin with goat cheese and crispy bacon,
seasoned with lettuce and pistachio**

Crunchy egg with potato trinxat, cabbage and butifarra - octopus carpaccio

Apple tarte Tatin and foie mi-cuit with duck ham and red fruit jelly

MAIN COURSE

Bluefin tuna with oriental style microphoto and orange mayonnaise

Sea bass and Iberian cannellone with ink and aglio spaghetti and almonds sauce

Graffiti stuffed with mushrooms and foie, creamy ceps and Porto jelly

**Veal cylinder cooked with red wine and parmentier
of mashed potatoes - sautéed tomatoes**

DESSERTS

Red Berry Soup with Lemon Strawberries and Bulgarian Yogurt Ice Cream

Baileys, coffee and chocolate (in glass)

Torrija brioche with meringue cream and cinnamon ice cream

Raspberry sorbet with cream foam and cacao sand

Coffee, water and wine included



MAS PASSAMANER
HOTEL MONUMENT
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