

HOTEL
CARLEMAN Y
..... *Girona*

Banquet Menus

HOTEL CARLEMAN Y



Xavier Arrey, Executive chef of our El Pati Verd Restaurant and Indigo Restaurant & Lounge is also the responsible of our banquet meals. Xavier's cooking style is fresh, innovative and based on the usage of the best seasonal products to get the best of every taste for its simplicity. Excellent cuisine and superb service, will make your banquet in a real gastronomic event.

* For more information and details don not hesitate to contact us at comercial2@carlemany.es



CARLEMANY

Menus

Snacks

Spiced vegetable crisps

Guacamole with "nachos"

Mushroom croquettes

Manchego and goat's cheese platter, with cold meats

Mini beef burger with bacon and crispy onions

These snacks may replace the first two dishes of menus 1 and 2 in the Carlemany menus for the same price.

MENU 1

Chicken Caesar salad

--

Bass with mushrooms and meat juice

--

Creamy cheesecake

--

Petits fours

Cellar

Indispensable red or white wine. *DO Empordà*

Perelada Blue Festival Cava . *DO Cava*

Mineral waters and coffee

Price menu 1: 30,00 € + 10% VAT - 33,00 €

MENU 2

Gorgonzola Fiocceti

--

Beef tenderloin with parmentier of horn
of plenty mushrooms and kale

--

Tiramisu with coffee and cocoa

--

Petits fours

Cellar

Indispensable red or white wine. *DO Empordà*

Perelada Blue Festival Cava . *DO Cava*

Mineral waters and coffee

Price menu 1: 30,00 € + 10% VAT - 33,00 €



CARLEMANY

Menus

Snacks

Spiced vegetable crisps
Guacamole with "nachos"
Flatbread with tomato and Iberico ham
Crunchy apple, black sausage and cinnamon
Manchego and goat's cheese platter, with cold meats
Mini beef burger with bacon and crispy onions
Mushroom croquettes

These starters may replace the first two dishes of menus 3 and 4 in the Carlemany menus for the same price.

MENU 3

Goat's cheese salad with raspberry vinaigrette

--

Duroc secreto pork loin with potatoes, bacon and thyme

--

Strawberries with biscuit and ice-cream

--

Petits fours

Cellar

Indispensable red or white wine. *DO Empordà*

Perelada Blue Festival Cava. *DO Cava*

Mineral waters and coffee

Price menu 3: 32,73 € + 10% VAT - 36,00 €

MENU 4

Mushroom and pine nut ravioli

--

Cod loin with almonds and tomato compote

--

Cream cheese with blackcurrant compote

--

Petits fours

Cellar

Indispensable red or white wine. *DO Empordà*

Perelada Blue Festival Cava. *DO Cava*

Mineral waters and coffee

Price menu 3: 32,73 € + 10% VAT - 36,00 €



CARLEMANY

Menus

Snacks

Spiced vegetable crisps
Guacamole with "nachos"
Flatbread with tomato and Iberico ham
Crunchy apple, black sausage and cinnamon
Fried brie with strawberry compote
Manchego and goat's cheese platter, with cold meats
Mini beef burger with bacon and crispy onions
Mushroom croquettes

These starters may replace the first two dishes of menus 5 and 6 in the Carlemany menus for the same price.

MENU 5

Smoked salmon salad with pineapple and passion fruit

--

Veal cutlet with parmentier and confit mushrooms

--

Mango and coco refresher

--

Petits fours

Cellar

Indispensable red or white wine. *DO Empordà*

Perelada Blue Festival Cava. *DO Cava*

Mineral waters and coffee

Price menu 5: 35,46 € + 10% VAT - 39,00 €

MENU 6

Beef carpaccio with parmesan shavings

--

Hake with asparagus and gnocchi

--

Three chocolate cake with cherry ice-cream

--

Petits fours

Cellar

Indispensable red or white wine. *DO Empordà*

Perelada Blue Festival Cava. *DO Cava*

Mineral waters and coffee

Price menu 6: 35,46 € + 10% VAT - 39,00 €



GOURMET

Menus



MENU 1

Cream of mushrooms, parmesan and truffle oil tapa

--

Scallop with white bean, rosemary
and pistachio cream aperitif

--

Duck liver with walnuts, green apple and liquorice

--

Monkfish with horn of plenty mushrooms,
hummus and yoghurt

--

Beef fillet steak with artichoke, celery
and tempura of spring onions

--

Three chocolate cake with raspberries

--

Coffee and petit fours

Cellar

Mar de Lluna Moscat white wine. *DO Empordà*

Ergo red wine. *DO Empordà*

Privat Cava. *DO Cava*

Mineral waters, coffee and selection of liqueurs

Price menu 1: 53,65 € + 10% VAT - 59,00 €

MENU 2

Salmon tartar with mint, lemon
and wasabi dressing tapa

--

Tuna tataki with black olives, soya and orange aperitif

--

Scallops with coconut, mango and vanilla

--

Bass with sautéed mushrooms and pumpkin

--

Nebraska steak with mangetout,
purple potatoes and mustard

Red fruit cream and amarena cherry

--

Coffee and petit fours

Cellar

Mar de Lluna Moscat white wine. *DO Empordà*

Ergo red wine. *DO Empordà*

Privat Cava. *DO Cava*

Mineral waters, coffee and selection of liqueurs

Price menu 1: 59,09 € + 10% VAT - 65,00 €

GISELA

Menus



MENU 1

Seasonal tapa

--

Foil-baked Salmon with coconut and raspberries

--

Monkfish with mushrooms and meat juice

--

Iberico ham confit with chickpea and orange cream

--

Lime and white chocolate cake

--

Petits fours

Cellar

Mar de Lluna Moscat white wine. *DO Empordà*

Ergo red wine. *DO Empordà*

Privat cava. *DO Cava*

Mineral waters and coffee

Price menu 1: 45,45 € + 10% VAT - 50,00 €



MENU 2

Seasonal tapa

--

Foie mi-cuit with apples and citrus fruits

--

Bream with artichokes and parmesan

--

Beef fillet steak with iberico ham and kale parmentier

--

Passion fruit and mango cake

--

Petits fours

Cellar

Mar de Lluna Moscat white wine. *DO Empordà*

Ergo red wine. *DO Empordà*

Privat cava. *DO Cava*

Mineral waters and coffee

Price menu 2: 49,09 € + 10% VAT - 54,00 €
