

BUSINESS
CHRISTMAS MENU

THREE MENU OPTIONS

21 / 32 / 45 EURO

Drinks are not included

OPTIONAL DRINKING PACK

15 / 20 / 30 EURO

VAT included

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MENU 1

STARTER

Seasonal mushrooms cream
Local truffle, crunchy sobrasada and low
temperature egg

MAIN COURSE TO CHOOSE

Line caught hake
'Pil Pil' style hake, smoky potatoes confit,
parsley sprouts
or

Grilled veal cheeks
Mashed potatoes and cooking juice

DESSERT

Chocolate sponge cake, carob tile, and
creamy chocolate

PETIT FOURS

Almond cake - Fruity cloud - Bitter chocolate
truffle - White chocolate rock

MENU 2

STARTER

30 days dry aged tenderloin carpaccio
Cured cheese shavings, rocket and mustard
pickles

MAIN COURSE TO CHOOSE

Tess de Mar tasting menu plate
Pil-pil confit hake, Fill squid, Gratin scallops
or

Pig fillet on the grill
Mashed smoked pumpkin and herbal sauce

SORBET

Seasonal fruit and cava foam

DESSERT

Chocolate sphere
Vainila icecream, cognac foam and yogurt

PETIT FOURS

Almond cake - Fruity cloud - Bitter chocolate
truffle - White chocolate rock

MENU 3

STARTER

Leeks cream and truffled potatoe
Croutons and fresh black truffle

MAIN COURSE TO CHOOSE

Wild fish fillet
Wrapped in chards, beurre blanc sauce
and fresh vainila
or

Matured beed tenderloin
on Jospier oven, foie gras escalope,
potatoes foam and oporto juice

SORBET

Seasonal fruit and cava foam

SAMPLING OF DESSERTS

Carob and chocolate - Pineapple ravioli -
"Menjar Blanc"

PETIT FOURS

Almond cake - Fruity cloud - Bitter
chocolate truffle - White chocolate rock