



FESTIVE SEASON 2017





Overseen by renewed chef Paco Pérez, this two- Michelin starred restaurant offers a chance to experience contemporary Mediterranean cuisine at its finest.

Inspired by the food and products of the Mediterranean, Pérez innovative cooking brings out the essence of high quality local ingredients.

CHRISTMAS MENU

20-30 December 2017

Red prawn cornetto

Oyster – *Escudella* broth

Beetroot, coconut and caviar

Artichoke, baby eel and pil-pil sauce

Foie gras and baked apple fritter

Tuna, sea urchin and dashi

Truffled cream

Langoustine canelloni

American-style sole

Suckling lamb

Lemon millefeuille

Selection of Christmas sweets and turrón

210€ per person (10% VAT included) · Beverages not included

Wine pairing 105€ per person (10% VAT included)

Time: from 20h · Parking included

Reservations are required

* A la Carte menu also available from the 20th to the 30th December, except on 24th (dinner), 25th (lunch) which we will serve only Christmas menu.

Christmas Reservations: enotecapacoperez@ritzcarlton.com · Tel. +34 93 483 81 08

Enoteca Paco Pérez · Hotel Arts Barcelona · enotecapacoperez.com

NEW YEAR'S EVE DINNER

31 December 2017

Crab, sweet corn and 3117 cocktail
Chestnuts and foie gras
Citrus and caviar encerradito
Smoked salmon and fine herbs fritter

Sea urchin aspic with caviar and miso paste

Mediterranean-style blue lobster

Truffle royale, Périgord black truffle, Iberian pork jowl
and langoustine

Creamy gnocchi of Caesar's mushroom, baby eel and white
truffle

Meunière-sauce sole and fruit and vegetable medley

Sautéed wagyu beef loin, Banyoles turnip lasagna and truffle

Truffled brie sandwich

Cocoa flan, nuts and party ice cream

12 grapes to bring good luck

435€ per person (10% VAT included) · Beverages not included

Wine pairing 110€ per person (10% VAT included)

Champagne pairing 185€ per person (10% VAT included)

Includes access to the celebration ball in the Gran Saló Gaudí

Time: from 20h · Parking included

Reservations are required

Christmas reservations: enotecapacoperez@ritzcarlton.com · Tel. +34 93 483 81 08

Enoteca Paco Pérez · Hotel Arts Barcelona · enotecapacoperez.com



Sophisticated gastronomy to celebrate one of the most awaited night of the year. Chef Paco Pérez offers an exquisite New Year's eve menu.

Enoteca Paco Pérez New Year's Eve dinner also includes access to the celebration ball in the Gran Saló Gaudí that will host a glamorous New Year's Eve party tribute to the 20's.



HNO
TECA
PACO PÉREZ

