

COCKTAIL DINNER 1  
RESTAURANTE MOO

Snacks: four appetizers to start  
Mini vegetables with cream of yoghurt and soy  
Profiteroles with foie gras mousse  
Blinis with trout eggs and cream of horseradish  
Anchovy with green apple  
Shrimp croquettes\*  
Shot glass of cream of potato with truffle oil\*  
Lobster brick with tomato marmalade and basil  
Tuna with soja  
Steak tartar  
Ham & cheese "Tou de tilers" sandwich \*  
Meatball and pea casserole\*  
Creamy rice with wild asparagus\*  
Fillet steak sandwich with onion marmalade\*

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Butter biscuits with caramelized apple  
Hot chocolate sponge  
Petit fours

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Red and white wines and cava  
Water, soft drinks and beer

\*served hot

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PRICE PER PERSON  
68 EUROS  
7% VAT INCLUDED

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COCKTAIL DINNER 2  
RESTAURANTE MOO

Snacks: four appetizers to start  
Asparagus tips with citrus mayonnaise  
Shrimp croquettes\*  
Fig and foie gras on toast  
Steak tartar on toast  
Caramelized tuna wrap with soy and honey  
Blinis with trout eggs and cream of horseradish  
Mango ravioli with goat cheese  
Shot glass of peas with passion fruit  
Ham & cheese "Tou de tilers" sandwich \*  
Scampi in tempura with Romesco sauce\*  
Rolled Iberian ham escalope with apple sauce  
Risotto of seasonal mushrooms \*  
Cannelloni with Catalan mushroom sauce\*  
Sticky beef with liquorice \*

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Red fruit infusion with yoghurt ice cream  
Brownie with creamy chocolate  
Petit fours

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Red and white wines and cava  
Water, soft drinks and beer

\*served hot

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PRICE PER PERSON  
78 EUROS  
7% VAT INCLUDED

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COCKTAIL DINNER 3  
RESTAURANTE MOO

Snacks: four appetizers to start  
Shrimp croquettes\*  
Profiteroles of Foie Gras mousse  
Iberian ham slices  
Smoked eel with lemon purée  
Tempura of vegetables with romesco sauce  
Selfish Royal with trout spawn  
Shot glass of potato with truffle oil  
Steak tartar on toast  
Caramelized tuna wrap with soy and honey  
Rolled sandwich of Iberian fillet with pear purée\*  
Cannelloni with Catalan mushroom sauce\*  
A la Royal hare / Ox tail \*  
Sticky beef with liquorice \*

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Red fruit infusion with yoghurt ice cream  
Brownie with creamy chocolate  
Petit fours

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Red and white wines and cava  
Water, soft drinks and beer

\*served hot

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PRICE PER PERSON  
88 EUROS  
7% VAT INCLUDED

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