TERRAZA

Hotel & Spa ★★★★s



CHAPTER 02

# The shared table

CHRISTMAS DAY LUNCH

25 · 12 · 2026

A table full of the people
who are part of our story.

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# The shared table

CHRISTMAS DAY LUNCH · 25 DECEMBER

A table full of the people who are part of our story.

## APPETISERS

Onion cream shot with thyme and hazelnut oil

Foie gras mousse cone with fig jam

Brioche toast with crème fraîche and caviar

## STARTER

Prawn carpaccio, oil from its head, truffle caviar and coriander sprouts, with breadsticks

## FIRST COURSE

Escudella i carn d'olla, Terraza style

## MAIN COURSE

Catalan-style stuffed chicken with spinach and langoustine sauce

## DESSERTS

Marzipan ring cake

Petits fours: turrón and neules

## WINE LIST

Llavors Blanc, La Vinyeta, DO Empordà
Rhodes, Mas Llunes, DO Empordà
Ars Collecta Blanc de Blancs, Codorníu, DO Cava
Mineral water and coffee

€75 PER PERSON

Let's raise a toast by the sea.



# Let's raise a toast by the sea.

SEASON'S GREETINGS AND A HAPPY 2027

Bookings: 972 256 154
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AV. DE RHODE, 32 · ROSES