

S O F I A

Be So

CHRISTMAS 2019/20 MENU
24 EVENING / 25 & 26 MIDDAY

HORS D'OEUVRES

Toast topped with cod brandade with cured Wagyu beef

Corpinnat. Leopardi. Llopart. 2012

STARTER

Truffle scallops with smoked cauliflower cream and pickled vegetables

D.O Rias Baixas. Embaixador. Attis. 2015

STARTER COURSE

Traditional monkfish stew

D.O Penedés. Principia Mathematica. Alemany i Corrió. 2017

MAIN COURSE

Classic cannelloni with roasted meat and almond béchamel

D.O Penedés. Tradició. Huguet de Can Feixes. 2009

THIRD COURSE

Young lamb with creamy accompaniment

A.O.C. Côtes du Rhône. Le Rhône Chartier. 2012

DESSERTS

Christmas surprise

V.T. Conca del riu Anoia. De Nit. Raventós i Blanc. 2015

MIGNARDISES

“Neules” and “turrón”

Assortment of wine and cava selected by our sommelier

125€ per person / VAT included

Please let our staff know about any allergy or intolerance you may have