



HOTEL COLON

Working lunches I

Menu 1

Mozzarella and cured duck breast salad with fresh vegetable vinaigrette
White sea Bass with glazed rosemary potatoes
Mango sherbet with red fruits

Menu 2

Cream of pumpkin soup à la vanille with sautéed squid and black sausage
Beef "entrecote" with roast potatoes in red wine
Foam of "Crema Catalana" (Catalan crème caramel)

Menu 3

Meat ravioli with fresh tomatoes al pesto
Cod fillet "a la llauna" with sautéed "pochas" (type of white bean)
Caramelized pineapple with vanilla sabayon

Menu 4

Fish soup perfumed with star anise
Iberian fillet à la moutarde with fresh spinach and nuts
Pears in red wine with fresh cinnamon ice-cream

Menu 5

"Esqueixada" (shredded salt cod salad) with preserved tomatoes and black olives emulsion
Confit of duck with preserved apples in "Moscatell" (sweet wine)
Chocolate truffle cake with crème anglaise

Menu 6

Cream of cauliflower soup with shrimps and spiced bacon
Roast salmon with sautéed asparagus and rocket
Fresh mint sherbet with soup of red fruits

Price per person: €40 (7% VAT included)

(maximum 35 people)

(Water, wine and coffee included)



HOTEL COLÓN

Working lunches II

Menu 1

Xatonada (Salad of endives/ escarole with salt cod and "romesco" sauce dressing)
Roasted loin of hake with a vegetable and black olive ratatouille
Chocolate and raspberry mousse

Menu 2

Gnocchi "al parmesano" cheese with prawns and citrus fruits
Wild gilthead bream with baby onions and mushrooms
Caramelized almonds custard

Menu 3

King Prawn Salad with avocado and citrus fruits
Leg of lamb with an "escalivada" (roasted vegetable) cake and black sausage
Mousse of tiramisu

Menu 4

Canneloni with a truffle sabayón
Sweet and sour duck magret with "fresh thyme" potatoes
Sorbet of mandarin orange from Sóller

Menu 5

Bean salad with seasonal mushrooms in a Jerez vinegar
Ox entrecote with seasonal baby vegetables
Apple taten

Menu 6

Seafood bouillabaisse with tarragon
Monkfish tail with artichokes and clams
Fruit minestrone with lemon sherbet

Price per person: €46 (7% VAT included)
(Water, wine and coffee included)



HOTEL COLON

Working lunches III

Menu 1

Vichyssoise of crayfish with "escalivada catalana" (salad of baked vegetables)
Loin of deer with an apple taten roasted in its own juice
Fruit millefeuille with English honey sauce

Menu 2

Soup of pears "Al caliu" (grilled) with warm foie and coffee
Loin of almadraba tuna with fresh baby vegetables
Crème brûlée

Menu 3

King prawn and bean salad with Iberian ham and mustard
Leg of lamb confit with jelly and young garlic
Sautéed pineapple with rum and foam of "turrón" (Spanish nougat)

Menu 4

Octopus salad with baby potatoes in paprika from La Vera
Turbot preserved in jabugo ham with crusty polenta
Yoghurt and mango mousse

Menu 5

Peas, king prawns and "ceps" (type of mushroom) casserole
Oxtail sirloin with mushrooms and chestnuts civet
Chocolate coulant

Menu 6

Cantaloupe melon soup with oysters in balsamic vinegar
"Suquet de rap" (monkfish casserole) with fresh clams
Green apple sherbert

Rate per person: €54 (7% VAT included)
(Water, wine and coffee included)