

Opera menu

Welcome glass of cava

Appetizer

Prawn vol au vent

Salmon canapé with butter and caviar

Mini Bloody Mary

First course (3 tastings) *Escoffier cuisine for the opera*

Cream of artichoke soup with vanilla oil

Brie fondue with tomato compote

Cubed magret of duck with citrus fruit

Second course

Iberico pork tournedos with a Rossini-style baby vegetable medley

Dessert

Phantom of the Opera tart with a glass of Peach Melba

Wines

White wine, Poesia, DO Catalunya

Red wine, Cuatro Gotas, DO Rioja

Brut cava J. Raventos

Mineral water and coffees

Vegetarian menu

Appetizer

Mini Bloody Mary

Fresh melon purée

Water melon tataki

First course (3 tastings) *Escoffier cuisine for the opera*

Cream of artichoke soup with vanilla oil

Brie fondue with tomato compote

Cream of courgette soup with cheese

Second course

Wild mushroom risotto

Dessert

Phantom of the Opera tart with a glass of Peach Melba