

D R O L M A
R E S T A U R A N T

PRIVATE ROOM MENUS

Menü N. 1

Snacks Drolma

Tapa

Pumpkin Fine Cream with Edible Crab

Menü

Parmentier with Truffles

Wild Turbot with Salsifies

Pintade with Blue Lobster

Chocolate Ingot, Tahiti Vanilla Cream

Coffee and Petits Fours

*Rate per person : 125 Euros + 7% Vat
(Wines and Beverages not included)*

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MENUS SALA PRIVADA

Menú N. 2

Snacks Drolma

Tapa

Pumpkin Fine Cream with Edible Crab

Menú

Crustacean Risotto

Sea Bass with Artichokes

Suckling Pig with Pineapple and Apple

Catalan Custard Foam

Coffee and Petits Fours

*Rate per person : 125 Euros + 7% Vat
(Wines and Beverages not included)*

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MENUS SALA PRIVADA

Menú N. 3

Snacks Drolma

Tapa

Pumpkin Fine Cream with Edible Crab

Menú

Sweet Peas and Royal Crab Bavaroise

Royal Gilthead Bream, Catalan Style

Glazed Baby Goat

Rum Baba

Coffee and Petits Fours

*Rate per person : 125 Euros + 7% Vat
(Wines and Beverages not included)*

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MENUS SALA PRIVADA

Menú N. 4

Snacks Drolma

Tapa

Pumpkin Fine Cream with Edible Crab

Menú

Wild Pheasant Raviolis with Truffle and Foie-Gras

Blue Lobster with Vegetables

Suckling Veal with Tarragon

Chocolate Ingot, Tahiti Vanilla Cream

Coffee and Petits Fours

*Rate per person : 135 Euros + 7% Vat
(Wines and Beverages not included)*