

Sabàtic Festive Season

Christmas dinner



24th December

Dinner menu

Includes special menu and drinks

86€

Bookings

t. 937 55 79 65

[Online here](#)

To start and share

Creamy Russian salad canapé with white prawn
Foie gras curd with a Port wine gelée and
caramelised hazelnuts
Creamy truffled cod fritter
Mini Mont Blanc, pumpkin and wild mushrooms

Starter

Winter salad with cold truffled poularde
galantine and pistachio vinaigrette

Main to choose

Glazed beef tenderloin with foie gras sauce and
roasted spring onions
or
Chargrilled cod with porcini mushroom pil-pil
sauce, celeriac and salmon roe

Dessert

Yule log
Artisan nougats

SABÀTIC
Sitges

Sabàtic Festive Season

Christmas Lunch and San Esteban



25th and 26th December

Lunch menu

Includes special menu and drinks

78€

Bookings

t. 937 55 79 65

[Online here](#)

Starter to choose

Traditional Catalan *escudella* soup with meatballs
Marinated salmon salad with citrus vinaigrette
Traditional fish soup with creamy saffron
potatoes and chopped nuts

Main to choose

Traditional roast meat cannelloni with foie gras
and truffle béchamel
Roast chicken with langoustines
Roast beef with potato parmentier and black
trumpet mushrooms

Dessert to choose

Catalan cream foam with cinnamon ice cream
Baked apple tart with meringue milk ice cream
Chocolate and caramel flan with Chantilly cream
Artisanal nougats

Sabàtic Festive Season

1st January



1st January

Lunch and
Live Music.

Includes menu. Drinks not included.

65€

Bookings

t. 937 55 79 65

[Online here](#)

Starters to share

Vilanova red prawn croquette
Salt-cured foie gras terrine
Mussels in marinara sauce
Traditional Catalan flatbread with smoked sardine

Main to choose

Creamy lobster rice
Traditional oven-baked rice
Chargrilled ribeye steak with French fries and
Padrón peppers
Chargrilled sea bass with dressed green salad

Dessert

Puff pastry with mascarpone cream, vanilla and red
berries

SABÀTIC
Sitges