Available from 7 to 22 December

GALA MENU

Bookings:

+34 972 770 207
gruposyeventos@hostalempuries.com

hostal empúries

Gala *Menu*

Available from 7 to 22 December 2026

/ STARTERS TO CHOOSE

Crispy puff pastry with langoustines, sautéed vegetables *and hazelnut vinaigrette*

Organic pumpkin cream with scallop, *croutons and vanilla oil*

Roasted leeks with almond sauce, confit tuna belly *and lemon*

/ MAINS TO CHOOSE

Slow-cooked veal with seasonal mushrooms, potato *and green asparagus*

Grilled hake with cava beurre blanc, fennel *and Maresme peas*

Seasonal vegetables en papillote with *smoked tofu and walnuts*

/ DESSERTS TO CHOOSE

Girona apple sautéed in butter, ratafia and walnut ice cream, puff pastry and vanilla

Rum-marinated pineapple carpaccio with brioche, lime and coconut ice cream

Warm chocolate and date cake with Earl Grey tea ice cream and coffee crumble

€62 | Drinks not included.
VAT included

+34 972 770 207
gruposyeventos@hostalempuries.com

Available from 7 to 22 December

MENU FOR SHARING

Bookings:

+34 972 770 207
gruposyeventos@hostalempuries.com

hostal empúries

Menu *for* Sharing

Available from 7 to 22
December 2026

/ STARTERS TO SHARE

100% acorn-fed Iberian ham with toasted almonds *and tomato bread*

Cured salmon blini with Waldorf salad *and green apple*

Mini savarin filled with pork cheek, *red onion and coriander*

Crispy marinated red prawn with mayonnaise *made from its heads, and lime*

Autumn salad with chanterelles, chestnuts, rosemary pumpkin and *5-year-aged Modena vinaigrette*

/ MAINS TO CHOOSE

Fisherman's-style *monkfish suquet with langoustines and prawns*

Lamb stuffed with nuts, sweet potato purée, *frisée and pomegranate*

/ DESSERT

Roasted pear strudel with nuts, custard *and fresh cream ice cream*

€62 | Drinks not included.
VAT included

+34 972 770 207
gruposyeventos@hostalempuries.com