

Jardí de les Aigües

Restaurant

October, 29th

Starters

Baked vegetable lasagna with homemade tomato sauce
Fried shrimp and vegetable gyozas served with a soya and honey sauce reduction

Main courses

Chicken Teriyaki brochette with garnish
White fish à la bordelaise (baked with breadcrumbs, tomatoes, lemon and parsley)

Desserts

Fresh fruit brochette with red fruit coulis
Apple pie

Bread, wine and water

(Refreshments and beer are not included in the price)

Jardí de les Aigües

Restaurant

October, 30th

Starters

Stewed meat croquettes with homemade tomato sauce
Mixed sprout salad with white asparagus and tuna served with mustard vinaigrette

Main courses

Catalan style baked codfish served over a white bean cream
100% beef hamburger with garnish

Desserts

Fresh fruit brochette with red fruit coulis
Chocolate cake

Bread, wine and water

(Refreshments and beer are not included in the price)