



CELEBRATION GROUP MENUS 2009

MENUS

WELCOME APERITIF

STARTER TASTING

(FOR ALL PEOPLE)

LETTUCE SALAD WITH "FETA" CHEESE AND DICED QUINCE, HAZELNUTS VINAIGRETTE AND TOMATO ICE-CREAM AND OLIVE OIL

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SALMON FRESH MARINATED WITH RATATOUILLE AND MODENA VINEGAR

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SALT CURED FOIE WITH DIVERSE UNCOMMON PRESERVES

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OPTION "A"

MAIN COURSE

CONFIT DUCK AND PEARS CRUNCHILY
WRAPPED DRESSED WITH RED WINE
AND SPICES SAUCE

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SEA-BREAM WITH WHITE WINE
AND CAVIAR SAUCE
VEGETABLES

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PRICE MENÚ "A"....40 € + 7% IVA

OPTION "B"

MAIN COURSE

LAMB STTUFED WITH MUSHROOMS
DRESSED WITH AGED SHERRY SAUCE

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HAKE SUPREME WITH CHEESE SAUCE
AND ALMONDS

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PRICE MENÚ "B"....43 € + 7% IVA

DESSERTS (TO BE CHOSEN)

DIGESTIVE DESSERT

CUP OF YOGURT CREAM, SANGUINE ORANGE ICE-CREAM
AND BITTER ORANGE PRESERVE

SWEET DESSERT

CAKE OF CHEESE WITH BISCUIT AND MANGO SHERBET

CHOCOLATE DESSERT

FONDANT CHOCOLATE AND SPICES WITH RASPBERRY SHERBET

** A CUP OF CAVA FOR THE DESSERTS

WINES

WHITE WINE "BLANC DE BLANCS" D'ALZINA SARDÀ D.O.PENEDÉS

RED WINE "MIMA" D.O. MONTSANT

MINERAL WATER , COFFEE OR INFUSIONS

LIQUEURS NOT INCLUDED



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LETTUCE SALAD WITH "FETA" CHEESE AND DICED QUINCE, HAZELNUTS VINAIGRETTE AND TOMATO ICE-CREAM AND OLIVE OIL



SALT CURED FOIE WITH DIVERSE UNCOMMON PRESERVES



PANCAKE WITH ANCHOVIES, VEGETABLES AND GOAT CHEESE GARNISHED

AND BLACK OLIVE PASTE



OPTION "C"

MAIN COURSE

DUCK MAGRET ON GOLDEN APPLE
AND VERMOUTH SAUCE

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COD LOIN SUPREME WITH SQUID INK
SAUCE, TOMATO REDUCCION AND
GARLIC FRIEDS

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PRICE MENÚ "C"....46 € + 7% IVA

OPTION "D"

MAIN COURSE

VEAL FILLET WITH FOIE SAUCE
AND POTATO CAKE WITH EMMENTHAL
CHEESE

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BRILL SUPREME WITH
TARRAGONA "ROMESCO" SAUCE
AND SAUTED SQUIDS

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PRICE MENÚ "D"....50 € + 7% IVA

DESSERTS (TO BE CHOSEN)

DIGESTIVE DESSERT

CUP OF YOGURT CREAM, SANGUINE ORANGE ICE-CREAM
AND BITTER ORANGE PRESERVE

SWEET DESSERT

CAKE OF CHEESE WITH BISCUIT AND MANGO SHERBET

CHOCOLATE DESSERT

FONDANT CHOCOLATE AND SPICES WITH RASPBERRY SHERBET

** A CUP OF CAVA FOR THE DESSERTS

WINES

WHITE WINE "BLANC DE BLANCS D'ALZINA SARDÀ" D.O.PENEDÉS

RED WINE "NONA" D.O.Q PRIORAT

MINERAL WATER , COFFEE OR INFUSIONS

LIQUEURS NOT INCLUDED



TASTING MENU "ELS ARCS"

WELCOME APERITIF

LETTUCE SALAD WITH CRISPY PRAWNS, RATAFIA JELLY,
PARMESAN CHEESE ICE-CREAM AND DICED QUINCE

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SALT CURED FOIE WITH DIVERSE UNCOMMON PRESERVES

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FRESH TUNA FISH AND SALMON TARTAR DRESSED WITH
VINAIGRETTE OF VEGETABLES

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COD LOINS WITH "SOBRASSADA"
AND HONEY GRATIN

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DUCK MAGRET ON GOLDEN APPLE AND VERMOUTH SAUCE

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DIGESTIVE DESSERT

CUP OF YOGURT CREAM, SANGUINE ORANGE ICE-CREAM
AND BITTER ORANGE PRESERVE

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CHOCOLATE DESSERT

FONDANT CHOCOLATE AND SPICES WITH RASPBERRY SHERBET

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WINE

WHITE WINE "BLANC DE BLANCS D'ALZINA SARDÀ" D.O.PENEDÉS

RED WINE "LA CONRERIA D'SCALADEI" D.O.Q. PRIORAT

MINERAL WATER

COFFEE OR INFUSIONS

PRICE MENÚ "D"55 € + 7% IVA

Observations:

- If you accepted, you must to send us the confirmation for fax, e-mail or telephone, and to make the reservation.
- You must to communicate us with one week in advance the menu choosed,

Will be waiting for your reply.

King regards,

Tarragona, October 2009

Carlos Llobet

Gerente RESTAURANT ARCS