



## CHRISTMAS LUNCH MENU

*This year, celebrate Christmas lunch in a unique atmosphere. Join us between 13:00h and 16:00h to enjoy a feast full of tradition with live music and make this holiday an unforgettable experience.*

*Below, we present our special menu for the occasion.*





## APPETIZERS

*Oyster "Special n.2" from Normandy*  
*Foie gras terrine alongside green apple and celery salad*  
*Jerusalem artichoke "Cappuccino"*

## STARTER

*The traditional Christmas "Galets" soup with mini "escudella"*

## MAIN COURSE

*Wild seabass served with "Barigoule" artichoke and truffled parmentier*  
*or*  
*Dry-aged regional beef filet alongside seasonal mushrooms and*  
*"Périgourdine" sauce*

## DESSERTS

*Mini Christmas Bûche*  
*or*  
*Maison Petit fours*

## CELLAR

*Cava Ars Collecta Blanc de Noirs / La Vicalanda Tempranillo Blanco /*  
*Viña Pomal Reserva*

*Coffee / Tea / Water / Bread and butter service*

*€109 per person (VAT included)*



## ADDITIONAL INFORMATION

*Celebrate Christmas at Jacqueline Barcelona!*

*Our team is at your disposal to answer any questions  
or help you with your reservation.*

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