

THE PRINCIPAL MADRID

HOTEL
★★★★★

Menu

Atico 1

55 euros per person
(VAT included)

Starters

Russian salad served in wafer with marine garnish
Duck confit wrap with foie gras and truffle
Baby cuttlefish, whitebait and alioli creamy omelette

Main Course

Oxtail cannelloni with truffle and mushroom sauce

Dessert

Cheese cake served with forest fruits

Menu

Atico 2

55 euros per person
(VAT included)

Starters

Russian salad served in wafer with marine garnish
Duck confit wrap with foie gras and truffle
Baby cuttlefish, whitebait and alioli creamy omelette

Main Course

Flame grilled sea bass with mango, quinoa and marine algae

Dessert

Crème Caramel served in mason-jar with pecan nuts

Menu

THE PRINCIPAL 1

65 euros per person
(VAT included)

Appetizers

Croquettes of baby cuttlefish in its own ink and porcini mushrooms
Russian salad served in wafer with marine garnish

Starter

Duck confit wrap with foie gras and truffle

Main Course

Baked hake in spicy shell and seafood cream soup

Dessert

Cheese cake served with forest fruits

Menu

THE PRINCIPAL 2

65 euros per person
(VAT included)

Appetizers

Croquettes of baby cuttlefish in its own ink and porcini mushrooms
Russian salad served in wafer with marine garnish

Starter

Creamy ingot of mussels with potato mille feuilles and tartar sauce

Main Course

“Big Duck”. Duck hamburger, tomato chutney and creamy green mustard

Dessert

Crème Caramel served in mason-jar with pecan nuts

WINES

La liebre y la tortuga. D.O. Rías Baixas. | Cair Cuvée. D.O. Ribera del Duero.
Bread, still and sparkling water & coffee included.

The exact number of diners will be reconfirmed 48 prior to the event as will the dishes selected. Groups must include a minimum of 8 persons or more. VAT included.