

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

Creamy white chocolate and peppered forest fruits compote

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

Marinated salmon loin, roe pil pil and bacon

Dessert

Creamy white chocolate and peppered forest fruits compote

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

Cod fritters, glazed cocochas and parsley reduction

Main Course

Succulent lacquered duck; foie gras, blackberries and wine sauce

Dessert

Crème Caramel served in mason-jar with pecan nuts

WINES

La liebre y la tortuga. D.O. Rías Baixas. | Ferratus A0. 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.