

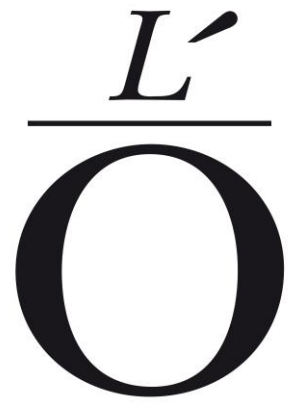


Restaurant L'Ó

Menus for groups 2023



We suggest you to get inside the Món Sant Benet's imaginary, under the monastery shelter, witness of the passage of time and so many stories. Let's take a gastronomic turn inspired by our environment. Let's make this millennial path through an inspiring experience. Enjoy the Sant Benet L'Ó* experience.



Business Menu

Chef's appetizer.

Pumpkin cream soup with citronella, duck dumpling, foie micuit and corn.

Bass with citrus fruits beurre blanc, herring caviar and green asparagus.

Baileys "carajillo".

Petit fours.

Sparkling wine,

Mític,

Oriol Rossell – D.O. Cava-

White wine,

Abadal Picapoll,

Masies d'Avinyó –D.O. Pla de Bages-

The menu's price is 70 € per person (10% VAT not included)

The menu includes cellar, mineral water and coffee.

Menu subject to change by the chef.



Executive Menu

Chef's appetizer.

Scallop on cream of celery and candied wild mushrooms.

Hake with creamy leek, guanciale ravioli and truffled parmentier.

Royal duck with foie and pears in red wine

Yogurt and kaffir lime ice cream with berries infusion.

Petit fours.

White wine,

Abadal Picapoll,

Masies d'Avinyó –D.O. Pla de Bages-

Red wine,

Solergibert Cabernet reserva 2011,

Solergibert –D.O. Pla de Bages-

Exclusive and limited edition for restaurant L'Ó

Sparkling wine,

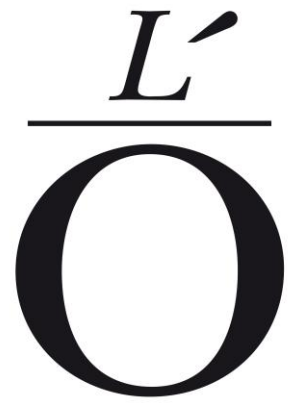
Mític,

Oriol Rossell – D.O. Cava-

The menu's price is 80 € per person (10% VAT not included).

The menu includes cellar, mineral water and coffee.

Menu subject to change by the chef.



Chief executive Menu

Chef's appetizer.

Almond cream with lobster and smoked herring eggs.

Squid tartar with mantis prawns and fennel emulsion.

Turbot with celery puree, blood orange jelly and citrus sauce.

Low temperature spiced lamb with textures of flamed aubergine.

Chocolate textures with licorice.

Petit fours.

Sparkling wine,

Mític,

Oriol Rossell – D.O. Cava-

White wine,

Abadal Picapoll,

Masies d'Avinyó –D.O. Pla de Bages-

Red wine,

Solergibert Cabernet reserva 2011,

Solergibert –D.O. Pla de Bages-

Exclusive and limited edition for restaurant L'Ó

The menu's price is 90 € per person (10% VAT not included).

The menu includes cellar, mineral water and coffee.

Menu subject to change by the chef.



Conditions

- Valid menus from 15 dinner guest.
- Menu should be chosen 15 days before the event date.
- The business menu is not valid on Saturday, Sunday or bank holiday.
- Foreseen time for this kind of menu's is 2 hours approximately.
- In case of alimentary allergies, those must be communicated one week before the event, in order to prepare a custom made gastronomic menu.
- Prices don't include beverage or extras not specified.
- If you wish to have a printed menu for all guests or flower decoration for the table please feel free to consult with us the cost.
- Consult supplement to use the restaurant exclusively.
- Rest. L'Ó tables are round shape and have a maximum capacity of 10 guests. Please consult with us if you need a special set up.
- These menus will be valid until December 30th 2023

These prices don't include 10% VAT

This tax can be modified by governmental laws.