

MENUS FOR GROUPS 2025



MÓN
SANT
BENET

We suggest you to get inside the Món Sant Benet 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.

MÓN SANT BENET





Business Menu

Chef's appetizer

Starter

Shrimp cream with fennel, porcini and brown trout roe.

Main course

Hake in pil pil sauce on spinach from the garden and plum hoisin

Dessert

Red fruits with their infusion and yoghurt ice cream.

Petit fours

Wines

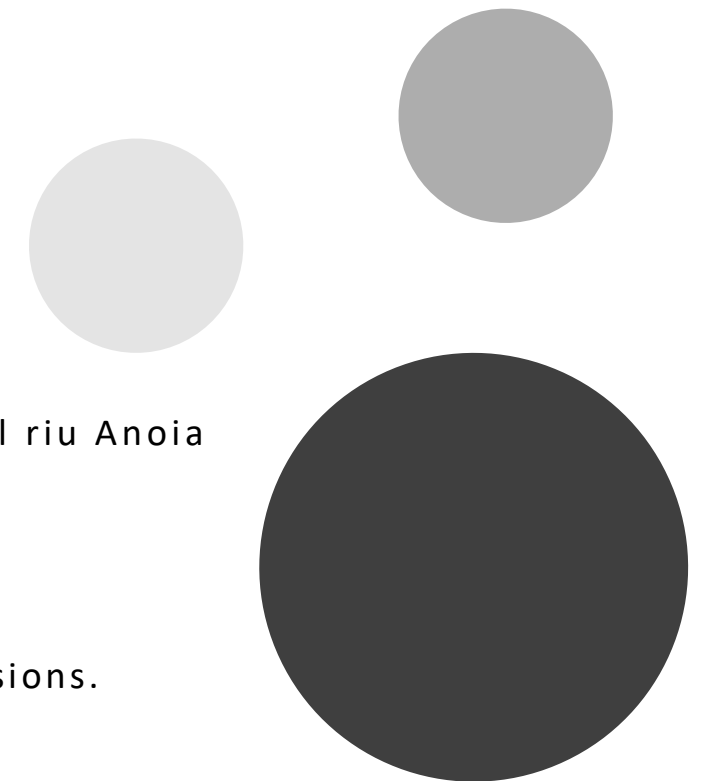
White wine, **La Fou Amelers** , D.O. Terra Alta

Sparkling wine, **Blanc de blancs**, Raventós i blanc D.O. Conca del riu Anoia

The menu's price is 82 € per person (10% VAT not included)

The menu includes specified wines, mineral water and coffee/infusions.

The menu is subject to change by the chef.



Executive's Menu

Chef's appetizer

Starter

Seafood gazpacho with scallop and tomato tartare.

Main courses

Turbot with citrus langoustine sauce, potato and rouille sauce.

Confit lamb with pine nut sauce, pesto cabbage and easy grilled aubergine.

Dessert

Chocolate foam with whisky and vanilla salty toffee.

Petit fours

Wines

White wine, **La Fou Amelers** , D.O. Terra Alta

Red wine, **5 Merlot**, Abadal D.O. Pla de Bages

Sparkling wine, **Blanc de blancs**, Raventós i blanc D.O. Conca del riu Anoia

The menu's price is 100 € per person (10% VAT not included)

The menu includes specified wines, mineral water and coffee/infusions.

The menu is subject to change by the chef.





C.E.O.'s Menu

Chef's appetizer

Starters

Balfegó tuna tartare with carrot ceviche.

Sea bass with razor clam beurre blanc and parsnips.

Main courses

Roasted meat cannelloni with foie gras sauce and black trumpets.

Royal beef with celeriac puree and its icing.

Dessert

Lemon cream with pineapple, black sesame ice cream and coconut.

Petit fours

Wines

White wine, **La Fou Amelers** , D.O. Terra Alta

Red wine, **5 Merlot**, Abadal D.O. Pla de Bages

Sparkling wine, **Blanc de blancs**, Raventós i blanc D.O. Conca del riu Anoia

The menu's price is 120 € per person (10% VAT not included)

The menu includes specified wines, mineral water and coffee/infusions.

The menu is subject to change by the chef.

Contract conditions

Valid menus from 20 guest from Monday to Friday (no bank holiday).

The maximum number of guests for these menus is 90 guests. For bigger groups other conditions will apply (price, place, etc).

The menu must be chosen 15 days before the event date.

Món Sant Benet reserves the right to change the content of the chosen menus in the event of not being able to receive the raw materials for external causes or “force majeure”.

Foreseen time for this kind of menus is 2 hours approximately.

In the event of alimentary allergies, those must be communicated on week before the event in order to change the components of the menu or prepare alternative dishes.

Prices don’t include not specified beverages or extras.

Consult supplement to use the restaurant exclusively.

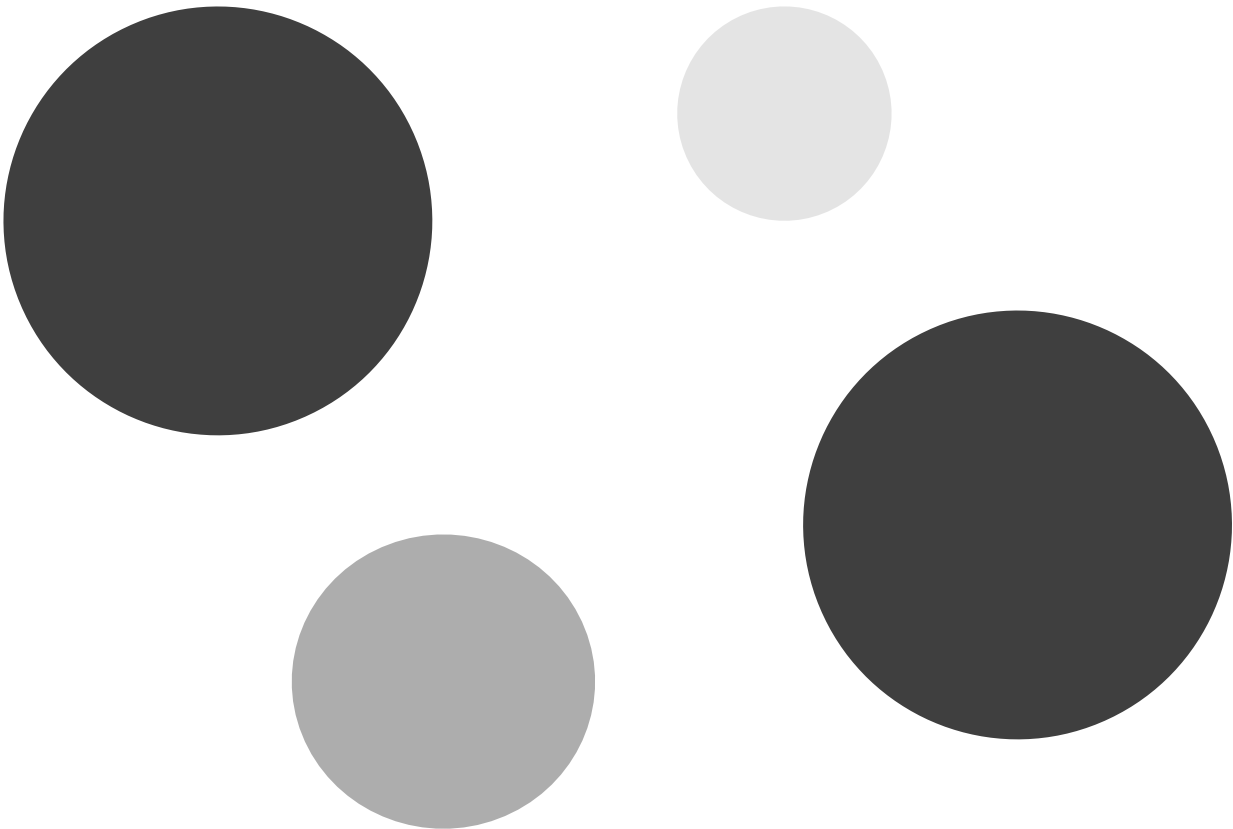
Rest. L’Ó tables are round shape and have a maximum capacity of 10 guests. Please consult with us if you need a different or special set up.

These menus will be valid until December 30th, 2025.

Prices are per person and don’t include 10% VAT. This tax can be modified by governmental laws.

OTHER SUPPLEMENTS - PRICE PER PERSON (VAT NOT INCLUDED)

Menu print supplement	Included
Floral centrepieces, from	25,00 € / centre





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Information & reservations

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