



Chef Monné
CATERING SERVICE

IS OFFICIALLY AVAILABLE

CHRISTMAS MENU

From December 24 to January 1

BOOK NOW

www.chefmonne.com



STARTERS

Homemade duck mi-cuit with red berry sauce	20€
Mussel and anchovy pâté	12€
Pumpkin and mixed nuts pâté (vegan)	12€
Scorpionfish and prawn terrine with cocktail sauce	15€
Homemade seafood croquettes (12 units)	15€
Homemade beef cheek croquettes (12 units)	15€
Homemade boletus mushroom croquettes (12 units)	15€
Spinach and pine nut cannelloni with boletus sauce (vegan)	15€
Truffled poularde cannelloni with foie gras sauce	15€



MAIN COURSES

Fish and seafood stew	20€
Hake a la koxkera in txakoli sauce with clams	20€
Stuffed poussins with mushrooms, walnuts and quail egg, served with apple and truffle sauce (for 2 people)	20€
Slow-roasted lamb terrine with potato mille-feuille	20€
Piquillo peppers stuffed with vegetables and textured soy, with almond sauce (vegan)	20€

DESSERTS

Soft nougat cake with almonds	5€
Mahón cheese cheesecake with fig jam	5€



CHRISTMAS MENU

From December 24 to January 1

10% VAT included.

All deliveries will have an
additional **€5** fee

Free in-store pickup on December
24th and **31st** from **9 a.m.** to **2 p.m.**

Orders must be placed at least
three days in advance

Check availability at

www.chefmonne.com

