



Restaurant Ó

Menus for groups 2018



The Ó Restaurant is based on the Jordi Llobet's cuisine, who fuse modern and traditional cuisine, with variety of quality fresh products.



Business Menu

Chef's aperitifs

Pumpkin cream with citronella, scallop and oil ham.

Lamb's shoulder, cooked at low temperature with butter mushrooms, eggplant and licorice.

Caramelized toast with chocolate froth, hazelnut and coffee.

Petit fours.

The menu's price is 65€ per person VAT included.

The menu includes cellar, mineral water and coffee.

Menu subject to change by the chef.

Executive Menu



Chef's aperitifs.

Wheat salad with avocado and prawns

Longline hake with artichokes and iberics

Veal with temperature chutney fruit

Red fruits yogurt textures with red fruits and kefir lime ice-cream.

Petit fours.

The menu's price is 75€ per person VAT included.

The menu includes cellar, mineral water and coffee.

Menu subject to change by the chef.

Chief executive Menu



Chef's aperitifs.

Sea and mountain rice with squids and pork neckfot

Roast turbot with citrus and creamy celeriac

National beef tenderloin with foie terrine and truffle apple sauce

"La Montserratina" (vanilla flavored whipped cream and a piece of almond).

Petit fours.

The menu's price is 85€ per person VAT included.

The menu includes cellar, mineral water and coffee.

Menu subject to change by the chef.

Cellar



White wine,
Abadal Picapoll,
Masies d'Avinyó –D.O. Pla de Bages-

Red wine,
Bernat Oller,
Oller del Mas –D.O. Pla de Bages-

Cava,
Blanc de blancs,
Raventós i blanc –D.O. Conca del riu Anoia-

Conditions



- Valid menus from 15 dinner guest.
- Menu should be chosen 15 days before the event date. The chief executive 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 have the restaurant in exclusive
- Rest. L'Ó table 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 2018

These prices include VAT (10%)

This tax can be modified by governmental laws.