

CHRISTMAS EVE

2024

Appetizers

Pumpkin delight with ham salt and truffle

Ceviche with avocado and sweet potato

Cod fritter with romesco sauce

Menu

Pyrenean trout with confit salsify and caviar

* * *

Lamb roll stuffed with nuts, chanterelle parmentier, aged wine sauce,
and pine nut crunch

* * *

Chocolate coulant, pistachio cream, and Cassis ice cream

Cellar

COOP 1958 Cellar Montsec

Jan Petit Cellar Clos Pons

100% Arabica coffee - Nougat and sweets

45€

Hotel Terradets

CHRISTMAS

2024

Appetizers

Smoked river trout toast
Mini brioche with Asian-style tuna tartare
Free-range chicken croquette with truffle caviar

Menu

Christmas “GALETS” soup

* * *

Pot meat: meatballs, sausages and boiled vegetables

* * *

Sole fillet with shrimp, béarnaise sauce, and asparagus

* * *

Christmas trunk with raspberry sorbet and sprouts

Cellar

COOP 1958 Cellar Montsec
Jan Petit Cellar Clos Pons

100% Arabica coffee - Nougat and sweets

55€

Hotel Terradets

CHRISTMAS

KIDS

Appetizers

Chicken croquettes
Mini margherita pizza
Roman-style calamari
Olives

Menu

Christmas “GALETS” soup with mini meatballs

* * *

Pork roast with crispy potatoes

* * *

Ice cream cup

Drinks

Soft drinks
Water

30€

Hotel Terradets

ST STEPHEN

2024

Appetizers

Parsnip cream with crispy sesame
Kataifi prawn with lime mayonnaise
Toast with foie mousse and caramelized almond

Menu

Duck cannelloni with mushroom béchamel and parmesan crisp

* * *

Cod with apple aioli, pea cream, and fried leek

* * *

Pumpkin fritters with ricotta and muscatel ice cream

Cellar

COOP 1958 Cellar Montsec
Jan Petit Cellar Clos Pons

100% Arabica coffee - Nougat and sweets

45€

Hotel Terradets

TAKE-AWAY

CHRISTMAS 2024

Gratinated cannelloni (4 units) 12€

Escudella pallaresa (Regional stew) 10€

Snails “a la llauna” 14,50€

Fish fideuá with aioli 12€

Lamb roast with mushrooms and mashed potatoes 17€

Veal cheek with foie sauce 15€

Garlic prawns (6 unitats) 16€

Reservations 48 hours in advance.

To reserve, call 973 651 120

Hotel Terradets

DINNER AND PARTY NEW YEAR'S EVE 2024

Appetizers

Scallop with bacon and parsnip purée
Shrimp raviolo stuffed with mushrooms and ponzu caramel
Zucchini cannelloni filled with seafood, citrus mayonnaise, and avocado cream
Fresh razor clam marinated with ginger and chives

Menu

Lobster salad with horseradish chantilly and exotic fruit

* * *

Rossini-style veal with truffle parmentier and foie sauce

* * *

White chocolate ganache with red berries and mango sorbet

Cellar

COOP 1958 Cellar Montsec
Red Wine D.O.Costers del Segre
Sort Abril Cellar Analec

100% Arabica coffee and mignardises

140€

Includes 5 drinks, party favors, grapes, live music by the Boomerang orchestra, and late-night snack.

Hotel Terradets

NEW YEAR'S EVE

KIDS

Appetizers

Chicken croquettes
Mini margherita pizza
Breaded calamari
Olives

Menu

Braised veal with sauce and crispy potatoes

* * *

Cheesecake with red berry coulis

Drinks

Soft drinks
Water

40€

Hotel Terradets