

BISTRO HELENA

SPECIAL MENUS FOR GROUPS

MENU 1

STARTERS

Zucchini carpaccio with prawns, mushrooms and mató cheese

or

Cream of peas from Maresme with Iberian ham and black truffle

MAIN COURSE

“Helena Style” gratin Cod

or

Duck meatballs with pears and hazelnut praline

DESSERT

Vanilla flan

or

Crème brûlée foam

Bread, water and coffee/tea or infusion included

35 €

per person
(VAT included)

CELLER OPTION 1

Castell del Remei Gotim Blanc, D.O. Costers del Segre
Sierra Cantabria Selección, D.O.C. Rioja

10 € Supplement per person

CELLER OPTION 2

Menade D.O. Rueda
Juan Gil Crianza, D.O. Jumilla

12 € Supplement per person

CAVA Juve & Camps Cinta Purpura Brut

5 € Supplement per glass

CHAMPAGNE Veuve Cliquot Yellow Label

8 € Supplement per glass

BISTRO HELENA

SPECIAL MENUS FOR GROUPS

MENU 2

APPETIZERS

Roasted chicken croquette
Cod brandade fritters
Iberian ham with tomato-rubbed bread

STARTERS

Tuna tartar with avocado and tomato heart
or
Raviolis with tender braised beef, ricotta cheese and spinach

MAIN COURSE

Grilled Sea bass with spring mushrooms
or
Crispy piglet with spiced quince

DESSERT

Fresh cheese and honey
or
Carob and almond coulant

Bread, water and coffee/tea or infusion included

45 €

per person
(VAT included)

CELLER OPTION 1

Castell del Remei Gotim Blanc, D.O.Costers del Segre
Sierra Cantabria Selección, D.O.C. Rioja

10 € Supplement per person

CELLER OPTION 2

Menade D.O. Rueda
Juan Gil Crianza, D.O. Jumilla

12 € Supplement per person

CAVA Juve & Camps Cinta Purpura Brut

5 € Supplement per glass

CHAMPAGNE Veuve Cliquot Yellow Label

8 € Supplement per glass

BISTRO HELENA

SPECIAL MENUS FOR GROUPS

MENU 3

APPETIZERS

Roasted chicken croquette
Cod brandade fritters
Iberian ham with tomato-rubbed bread

STARTERS

Foie Mi-Cuit with reduction of Pedro Ximénez
or
Fried eggs with lobster and potato rosti

MAIN COURSE

Suquet fish stew with Cantabrian hake and baby cuttlefish
or
Beef tenderloin with Périgord sauce

DESSERT

Chocolate fritters
or
Mille-feuille with cream and seasonal fruit

Bread, water and coffee/tea or infusion included

55 €

per person
(VAT included)

CELLER OPTION 1

Castell del Remei Gotim Blanc, D.O.Costers del Segre
Sierra Cantabria Selección, D.O.C. Rioja

10 € Supplement per person

CELLER OPTION 2

Menade D.O. Rueda
Juan Gil Crianza, D.O. Jumilla

12 € Supplement per person

CAVA Juve & Camps Cinta Purpura Brut

5 € Supplement per glass

CHAMPAGNE Veuve Cliquot Yellow Label

8 € Supplement per glass

BISTRO HELENA

SPECIAL MENUS FOR GROUPS

VEGETARIAN MENU

STARTERS

Green-bean salad with mango chutney and honey vinaigrette

MAIN COURSE

Veggie stew with porcini and fairy ring mushrooms

DESSERT

Carob and almond coulant

Bread, water and coffee/tea or infusion included

35 €

per person
(VAT included)

VEGETARIAN MENU WITH APPETIZER

Soy bite with romesco sauce

Pumpkin cream with sesame and quinoa

Truffle beet hummus

10 €

supplement per person
(VAT included)

CELLER OPTION 1

Castell del Remei Gotim Blanc, D.O.Costers del Segre
Sierra Cantabria Selección, D.O.C. Rioja

10 € Supplement per person

CELLER OPTION 2

Menade D.O. Rueda
Juan Gil Crianza, D.O. Jumilla

12 € Supplement per person

CAVA Juve & Camps Cinta Purpura Brut

5 € Supplement per glass

CHAMPAGNE Veuve Cliquot Yellow Label

8 € Supplement per glass

GENERAL CONDITIONS

The selected dishes and final number of guests must be confirmed 7 days before the event.

Our culinary selection is subject to seasonal changes.

Please do not hesitate to request information if you would like to hire additional services like:
DJ, live music, A/V projections, floral arrangements, etc.