



CHRISTMAS MENU 2024 & 2025

MAJESTIC HOTEL & SPA BARCELONA

Christmas Eve

December 24th in Restaurant SOLC

Squid croquette with saffron *allioli*

Filipino foie gras, *ratafia* liqueur and pecan nut

Poularde dumpling with *porcini* mushroom cream

Smoked butter brioche with anchovy XL

Edible crab and spider crab with citrus hollandaise

Turbot with its crispy skin, artichokes, mushrooms and Iberian ham

Wagyu beef papillotte with *porcini* mushrooms and black truffle

Melanosporum

Almond sponge cake with orange marmelade and *turrón* mousse

Orange and *turrón* Christmas log

Turrón and wafers

Coffee, tea and infusions



Wine Pairing

Pazo Señorans DO Rías Baixas

Viña Tondonia Reserva 2010 DOCa Rioja

Juvé & Camps Millesimé DO Cava Magnum

Price: €120 per person (VAT included)

From 19:30h to 22:00h



Christmas Brunch

December 25th in Restaurant SOLC

Amuse bouche

Foie gras praline, pistachios and candied walnuts,
smoked salmon on air baguette and
brioche of veal tartar and *piparra* peppers

Cold Starters

Red prawn and pickled vegetables salad
Amélie oyster with tuna tartar and Oscietra caviar
Vegetarian terrine of artichokes, mushrooms and pistachios

Our show cooking

Eggs Benedict with smoked salmon
Farm chicken cannelloni
Cuttlefish and asparagus rice *paella* style
Poularde and winter cabbage dumpling

Traditional *escudella* soup *barrejada*

Main Courses

Charcoal-grilled turbot with spinach, leeks and pistachio citrus hollandaise
Ballotine of poulard and foie gras with chestnuts and black truffles

Selection of local cheeses

Puigpedrós, Carrat del Borredà,
Pasta Làtica and Serrat d'ovella

Dessert buffet

Orange and *turrón* Christmas log
Glazed Chesnut Marron Glacé
Jean Marie Hiblot chocolate and hazelnut cake
Vanilla and caramel millefeuille
Mini Baba with rum and vanilla whipped cream
Majestic Cookies
Turrón and *neules*



Wine Pairing

Cau d'en Genís Magnum 2018 DO Alta Alella
Martinet Bru DOQ Priorat
Moët Chandon Brut Imperial AOC Champagne

Price: €150 per person (VAT included)

From 13.30h to 15.00h



Boxing Day - *Sant Esteve*

December 26th in Restaurant SOLC

Gilda skewer appetizer:

Cured and marinated anchovies, cod, *piparra* pepper, tomato and olives

Air baguette of vitello tonatto

Cod brandade on millefeuille of tubers

Scorpionfish croquette



Our version of *escudella* and *carn d'olla* (traditional Catalan stew)

Truffled Sant Esteve cannelloni

Grouper with Amélie oyster in green plankton sauce and Maresme peas

Sacher tart cake with chocolate and
passion fruit cream

Coffee, *turrones* and wafers

Wine Pairing

Gran Clot dels Oms Xarel·lo DO Penedès

Furvus DO Montsant

Juvé & Camps Reserva de la Família DO Cava

Price: €110 per person (VAT included)

From 13:30h to 15:00h



New Year's Eve Dinner

December 31st in our Mediterraneo Event Room

Black truffle *Melanosporum* with XL peas and mint

100% Carrasco *bellota* Iberian ham

Sourdough bread, breadsticks with *Serrat d'ovella* cheese
and flavored butters

Brioche of foie gras with Gewürztraminer wine jelly

Delicatessen crunchy toast with *rubia gallega* veal and marrow

Amélie oyster with tuna tartar and Oscietra caviar

Coca of marinated king prawns fine flat bread, herbal gel and lemon-lime air

Our Wild Wellington turbot with red prawn, beurre blanc of Ruinart and
Oscietra caviar

Fillet mignon milkfed veal cooked and spitfire with Périgieux sauce

Creamy chocolate and coffee praline, hazelnut sponge cake
with milk and coffee ice cream

Petits fours of New Year's Eve



Lucky grapes and cotillon

Orchestra and DJ

Open Bar

Wine Pairing

Majestic Cóccktail

Ruinart Blanc de Blancs Magnum AOC Champagne
Chablis Grand Régnard AOC Chablis 2022 Bourgogne
Venus La Universal 2006 DO Montsant
Ruinart Rosé Magnum AOC Champagne

Price: €440 per person (VAT included)

Arrival time: between 20:30h and 21:00h

End of the party 3:00h



Classic New Year's Brunch

January 1st in Restaurant SOLC

Majestic appetizer

Cockles, anchovy, *boquerón*, olives and potato crisps

Cold Starters

Oyster Amélie, razor clam, langoustine, mussels and red *gamba*
Foie gras with Parisienne brioche and spinach sprouts
Artichokes, leeks and black truffle vinaigrette salad

Our showcooking

Scallops au gratin Galicia style
Eggs Benedict with truffle and smoked salmon
Farm chicken cannelloni
Duck and mushroom rice
Chestnut, foie gras and smoked eel soup

Main Course

Spiced sea bass with salt and remoulade sauce
Beef Wellington with boletus sauce



Price: €110 per person (VAT included)

From 13:30h to 15:00h

Selection of local cheeses

Puigpedrós, Carrat del Borredà, Pasta Làctica
and *Serrat d'ovella*

Dessert Buffet

Pecan nut cake
Chocolate and hazelnut tart by Jean Marie Hiblot
Crêpe Suzette
Vanilla and caramel millefeuille
París-Brest
Cookies Majestic
Coconut and passion fruit flower cake

1 welcome drink to choose from:

Moët Chandon Brut Imperial AOC Champagne
St Germain Spritz
Grey Goose Blood Mary

*Drinks not included

The 3 Kings Day Menu

January 6th in Restaurant SOLC

Roasted eggplant fritter with *mel i mató allioli*

Maresme green peas with Perona bean Bilbaína and baby squid

Scallop and sautéed king prawns, with *Serrat d'ovella* cheese sauce

Organic beef filet from Pallars with artichokes and Duroc ham

The best traditional *Coca de Reis*



Price: €70 per person (VAT included)

From 13:00h to 15:00h



CHRISTMAS 2024 & 2025

MENÚ INFANTIL

MAJESTIC HOTEL & SPA BARCELONA



December 24th and 26th & January the 1st

Potato crisps, stuffed olives,
fuet and anchovies

Escudella soup with Mickey pasta

Prior choice between

Fish and chips: breaded sole with French fries

or

Fillets of beef tenderloin with mushrooms
and diced Iberian pork

Cup of chocolate and strawberry ice cream

Majestic box with a selection of sweets

Price: 45€ per child (VAT included)



December 25th

Potato chips, stuffed olives,
fuet and anchovies

Escudella soup with Mickey pasta

Fish and chips
Breaded sole with French fries

Fillets of beef tenderloin with mushrooms
and diced Iberian pork

Cup of chocolate and strawberry ice cream

Majestic box with a selection of sweets

Price: 60€ per child (VAT included)



December 31st

Iberian *bellota* ham with tomato bread
Potato chips, cockles, stuffed olives and cubes of Maó cheese

Red *gambas* and monkfish cubes with lemon mayonnaise

Roasted chicken cannelloni

Beef tenderloin Milanese with mashed potatoes

Majestic Magnum

New Year's Eve candy festival

Price: 290€ per child (VAT included)



January 6th

Homemade ham croquettes and Andalusian style squid with lemon mayonnaise

Mickey pasta soup

Traditional lasagna

The best Tortell de Reis

Price: 30€ per child (VAT included)



Contact

navidad@hotelmajestic.es

Telf: 93 488 17 17

www.hotelmajestic.es

Please inform us of any food intolerances or allergies when making your reservation.

Majestic Hotel & Spa Barcelona

Passeig de Gràcia, 68.

08007 Barcelona

