

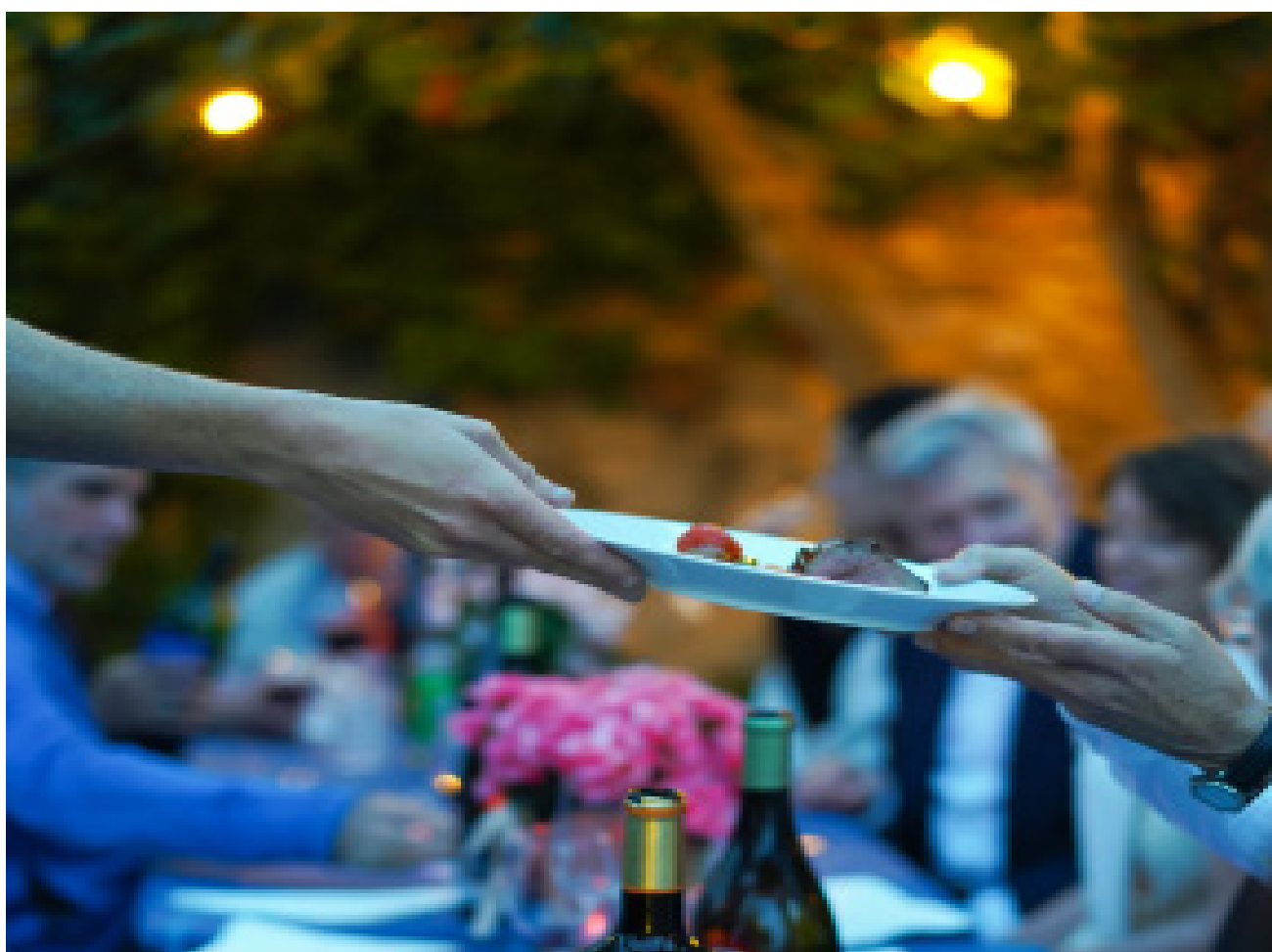
Bruno Bonnier

- PRIVATE CHEF -

Bruno Bonnier

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OUR MENUS FOR 2025



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Massive tapas menu.

+34 615 255 735
Barcelona

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IG: chef_bruno_barcelona

MASSIVE TAPAS MENU

MENU TO SHARE

(all inclusive)

Bread with tomato, fleur de sel and D.O. Penédés oil

My favorite cheeses

My favorite charcuteries

Tomato salad with basil, black olives and tender onions

Garden salad with crudités

Bravas potatoes, alioli and smoked almond sauce

“Del padron” peppers and fleur de sel

Honey Fried Eggplant

Spanish omelet with candied onions and potatoes

Honey and soy chicken wings

Pork skewer with spices

Sardines Andalusian style

Garlic Shrimp

Assortment of Croquettes

Chocolate coulant with raspberry coulis

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Veggies options.

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VEGGIES OPTIONS

VEGGIES OPTIONS

Cauliflower velouté and pan-fried foie gras

Flamiche with leek fondue and Comté cheese

Asparagus tartlet in béchamel sauce

Soufflé with Comté Cheese and Truffle

Ravioles du Dauphiné

Seasonal salad with contrasts and textures

Tart tatin of cherries tomatoes with parmesan and aragonese tapenade

False apple pie with Idiazabal

Baked leeks with white butter sauce and balsimic pearls

Avocado ceviche with mango, tiger milk, corn and marinated oniones

Candied artichokes with vegan demi glace and cream of peas

Eggplant in three textures with vegan demi glace

Tempeh with café de paris sauce and vegetables

Marinated tofu with confit onion and turned vegetables

Spinach with goat cheese tort with prunes and nuts

Veggie paella with local vegetables and black trumpet mushroom

Pumpkin stuffed with garden vegetables, feta cheese and tarragon

Creamy chickpea veggie balls "à la jardinière"

Eggplant on fire with pesto sauce and smoked fried polenta

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Catalonia to share.

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CATALONIA TO SHARE

MENU TO SHARE

(all inclusive)

Tomato bread, D.O. Penedés olive oil and fleur de sel

My favorite cheeses and charcuterie

Patatas Bravas, alioli and smoked almond sauce

Grilled vegetables (*Escalivada Catalana*) and goat cheese

Calçots or Asparagus (*depending on availability*) and Romesco sauce

TO CHOOSE :

Paella Mar & Montaña

(Special rice paella with seafood, meat and vegetables...)

Veggie Paella

(Special rice paella with seasonal vegetables...)

Valenciana Rabbit Paella

(Special rabbit and green beans paella)

Black Rice

(Special rice cooked black with seafood, green peppers and alioli)

Meat paella with mushrooms

(Duck, chicken, porc and vegetables,...)

Fish "Suquet" Speciality

(Fish Stew (according market) with Potatoes, Mediteranean Vegetables,...)

Cheesecake with Strawberry coulis

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Barbecue Foodlovers.

BARBECUE FOODLOVERS

MENU TO SHARE/BUFFET

(all inclusive)

Catalan bread with tomatoes, black salt and D.O. Penedés olive oil

Monterosa tomato salad, basil, black olives, onions

Quinoa salad with aromatic herbs, pomegranate

Green bean salad with tuna, tender onions and cherry tomatoes

Garden salad with crudités

Argentinian ninth entrecote

Chicken marinated in herbs and spices

BBQ pork ribs

Catalan sausages

King prawns or southern sardines

Zucchini, green peppers, corn, potatoes

Café de Paris, ketchup, barbecue sauce, mustard and mayonnaise

Assortment of exotic fruits with mango sorbet

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Barbecue McFly.

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BARBECUE MCFLY

MENU TO SHARE/BUFFET

(all inclusive)

Catalan Bread with Tomatoes, Olive Oil D.O. penedes

Selection of various breads Bo&Mie Barcelona

Monterosa tomato salad, basil, black olives, onions

Quinoa salad with aromatic herbs, pomegranate

Green bean salad with tuna, tender onions and cherry tomatoes

Garden salad with crudités

Tasting of large grilled meats:

Entrecôte Novillo Argentinian

Black Angus rib steak

Waygu entrecote

Beef Tenderloin

(Origin Galicia)

Chicken marinated in herbs and spices

BBQ Pork Ribs

Zucchini, green peppers, corn, potatoes

Morel sauce; At Porto sauce

Café de Paris, ketchup, barbecue sauce, mustard and mayonnaise

Assortment of exotic fruits with mango sorbet

Apple pie, Raspberry pie

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Le grand buffet.

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LE GRAND BUFFET

BUFFET

(all inclusive)

Assortment of oysters (France origin)

Red prawns from Palamos or Vilanova (Catalonia origin)

“Carabinero” prawns (Catalonia origin)

Assortment of Clams cooked in its juice (Spain origin)

Crabs (Spain origin)

Roche Bouchot mussels in white wine (France origin)

Lobster from the Costa (Catalonia origin)

Knives from the Delta (Catalonia origin)

Langoustines (Spain origin)

Gratinated scallops (Spain origin)

Steamed octopus with smoked paprika (Spain origin)

Iberian ham cut by *Master Esteban Pilnick*

**Price and choice of ham not included*

Homemade semi-cooked Foie Gras tasting

(Summer truffle, dried apricots, Sechuan pepper)

Tasting of Caviars and Blinis

(Origin Russia, Iran Depending on availability)*

Potato “al caliu”

Tomato salad, vine peach and basil

Green salad and raw vegetables

Mayonnaise, lemons, passion fruit, vinegar and shallots,

aromatic herbs, Rouille sauce

Seasonal fruit buffet

Assortment of Macaroons

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The French lover.

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THE FRENCH LOVER

3 MEALS COURSES MENU

(one the choose)

Cauliflower velouté and pan-fried foie gras

Flamiche with bacon, leek fondue and Comté cheese

Asparagus tartlet in béchamel sauce

Soufflé with Comté Cheese and Truffle

Ravioles du Dauphiné

Champagne oysters au gratin

St Jacques shells

-

Scallops with black trumpet mushroom sauce and black rice

Cod in puff pastry on garlic coulis and coconut milk

Sole meunière with vegetables

Black angus bourguignon beef stew with carrots and polenta

Rabbit with mustard and Savoie wine

Traditional Tartiflette

Duck and potato confit with plums

“Coq au vin” - Rooster in red wine marinated and cooked at low temperature

Hare à la Royale

-

Lemon pie

Apple tart Tatin and vanilla ice cream

Chocolate, sponge cake and crunchy entremets

Raspberry tart

Chocolate poached pear

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Loving pass foodlovers.

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LOVING PASS FOODLOVERS

4 MEALS COURSES MENU

(one the choose)

Seasonal salad with contrasts and textures

Tart tatin of cherries tomatoes with parmesan and aragonese tapenade

False apple pie with Idiazabal and Iberico cheese

Baked leeks with white butter sauce and herring roe

-

Knife beef tartar with pistachios, parmesan and dried tomatoes

Red tuna tartar with green caviar of aubergines and tile

Tiradito of wild Sea Bass, tiger milk, corn and marinated onions

Shrimp skewer and fried quicos with tartar sauce

Chef's foie gras and small toasts, fig jam

-

Low temperature chicken with Mediterranean filling, potatoes and candied carrots

Wellington sir loin, with oporto sauce, mushroom Duxelle and gratin dauphinois

Duck magret with lemon, lavender and honey sauce, with vegetables

Lamb Carré roasted with herbs and vegetables

Sirloin with black trumpet mushroom sauce and vegetables

Wild seabass slowcooked with white martini sauce, peas and vegetabes

Beurre blanc sole with lemon, mushroom, and potatoes purée

Vanilla salmon, rice with herbs and curri vegetables

Sea urchin risotto with Ceps and asparagus

Risotto with Torta del Cazar cheese

-

Old-fashioned nougat ice cream with raspberry coulis

Raspberry pie

Tiramisu cheesecake with café cream sauce

Sacher cake with strawberries and Chantilly

Caramelized apple crumble with mango coulis

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Loving Mexico.

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LOVING MEXICO

MENU TO SHARE

(all inclusive)

Guacamole Pico de gallo Nachos

Ceviche verde with Corvina fish, corriander and mango

Tempura zucchinis flowers stuffed with cheddar and candied onions

Cochinita pibil with black beans from the pot

Enchillada verdes grilled with emmental cheese and crème fraîche

Chicken fajitas slowcooked with grilled peppers

Corn and wheat tortitas

Chocolate mousse with Chamoy and Churros

Exotic fruits salad y mango sorbet

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Menu du jour.

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MENU DU JOUR

**Exclusively for lunch meals in combined offers*

ENTRANT

Spinach salad
(Spinach, bacon, boiled eggs, cherries and nuts)

Russian Salad
(Potatoes, green beans, tender onions, tuna, olives and mayonaise)

Chilean salad with tomato, corriander and onions

Cesar salad
(Green salad, parmesan cheese, toast, chicken, cherries and César sauce)

Caprese salad

Quinoa salad with aromatic herbs, pomegranate and feta cheese

Lebanese parsley and tomato salad with lemon vinaigrette and pita bread

Poke bowl with tuna, edamame, rice, avocado, mango and poke sauce

Pumpkin cream soup with estragon herb

Teruel seasonal vegetables stew

Parmiggiana

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3 MEALS COURSES MENU

MAIN COURSE

Candied cod with guarniture and alioli

Donostiana sea bream fillets, garlic escabeche and red peppers

Vanilla salmon, rice with herbs and curri vegetables

Seabass or Golden fish (according market) cooked on salt

Hake with green sauce and vegetables

From the market day fish on grill with vegetables

Fish Suquet form Mallorca

Trout with almond sauce

Day fish papillote with boiled vegetable

Cod puffpastry with martini sauce

Leek slowcooked, garlic escabeche and red peppers

Eggplant slowcooked with morel mushroom sauce and Gratin Dauphinois

Breaded eggplant with pickles and mostard sauce

Veggie curry

Veggie paella

Veggie balls with homemade tomato sauce

Tofu with candied onions and vegetables

Wok of seasonal vegetables

Bolognese Lasaña

Breaded pork sirloin with pickles and mostard sauce

Risotto with ceps and parmesan cheese

Paella with meat, fish and vegetables

Duck magret with lemon, lavender and honey sauce, with vegetables

Slowcooked 9 hours lamb with his juice, garlic and potatoes

Beef Black angus stew with vegetables

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3 MEALS COURSES MENU

DESSERT

Chocolate mousse du chef

Chocolate, sponge cake and crunchy entremets

Seasonal fruit assortment with mango sauce

Banana split with ice cream and hot chocolate

Tiramisu cheesecake

Apple crumble with coulis of mango

Raspberry pie

Pear with chocolate

Compound ice cream

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Brunch for lovers.

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BRUNCH FOR LOVERS

MENU TO SHARE/BUFFET

(all inclusive)

Smoothies of the Day

Selection of various breads and
by BO&MIE Barcelona

Butter, mermelades, nutella and nuts

Tomato and avocado salad with peach, basil herb

My lovely cheeses and charcuteries

Eggs as you like!

Shakshuka eggs, boiled, omelet, scrambled

Smoked salmon toast
with Philadelphia

Day crepes, pancake or waffles

Seasonal fruit assortment

Coffee, Tea and Milk

Hot chocolate, juices assortment

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Brunch for the braves.

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BRUNCH FOR THE BRAVES

MENU TO SHARE/BUFFET

(all inclusive)

Smoothies of Love

Mango Banana & Strawberries

Green with spinach, celery & apples

Pineapple, almond milk, peanut butter and linaza flaxseed

Selection of various breads and pastries
by BO&MIE Barcelona

Selection of cheeses

(Origin - France/Spain/Italy)

Iberian charcuteries

Wild boar terrine with Armagnac

Smoked salmon and cream cheese

Zucchini, potato and onion omelet

Beef Bourguignon black angus and gratin Dauphinois

Stewed chickpeas and chorizo

(Traditional Spanish recipe)

Avocado

Sweet pancakes or

Liège waffles

(Sugar, icing sugar, jams and nutella)

Seasonal fruit assortment

Coffee, Tea and Milk

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Kid menu.

KID MENU

MENU

(one to choose)

Chicken slowcooked with potatoes and green salad

Chicken or beef milanese escalope with chips and green salad

Sirloin filet with potatoes and green salad

Carbonara pasta with cheese and green salad

Bolognese lasagna

Parmiggiana with homemade tomato sauce with feta cheese

Salmon filet with vainilla and sauteed vegetables and chips

Hake filet with sauteed vegetables and chips

Fish and chips

-

Chocolate Mousse

Apple crumble with mango sauce

Chocolate cake with strawberry coulis

Seasonal fruit assortment

Combined services.

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COMDINED SERVICES

COMBINED SERVICES

(PLEASE NOTIFY US)

For longer stays it is possible to choose from the menus above and by introducing new menus in order to be able to balance according to the wishes of the customers, the season, the weather and to find a balanced diet.

Depending on the houses and their kitchens, as well as the type of customers (*companies with a working day, family with children, day at the beach, people with special diets, etc.*), the menus may vary from menu to share, 3 meals courses, buffet with salads, market and supermarket cuisine, picnics...

Please contact us to prepare this menu plan.

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Chef for the week.

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CHEF FOR THE WEEK

CHEF FOR THE WEEK

(PLEASE NOTIFY US)

From a stay of 4 days you can hire chef services exclusively for shopping, food preparation with or without service; organization of refrigerators and stocks...

Rates are calculated based on: number of diners (from 6 diners the chef will be accompanied by an assistant) and number of days planned.

PRODUCTS ARE NOT INCLUDED AND MUST BE PAID SEPARATELY

For a day of breakfasts / lunches and dinners (14 hours):

chef : from 420 euros / day

assistant : from 350 euros / day

(VAT NOT INCLUDED)

For a half pensión (8 hours):

chef : from 240 euros / day

assistant : from 200 euros / day

(VAT NOT INCLUDED)

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Extras.

Drinks.

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DRINKS

“De la casa” Catalan Champagne, Cava and Wine

Bochoris Brut Nature D.O. Cava :
Macabeo, Xarello, Parellada

White Wine :
Ca N'estruc : Xarel.lo

Red Wine :
Ca N'estruc : Cabernet Sauvignon, Syrah

Moritz Beer Barcelona :
Original, Red Ipa, Epidor and Alc 0,0% vol.

Cava Sangria
Bochoris, Strawberries, Hibiscus ...

Soft Drinks
Coca Cola, Coca Cola 0, Schweppes,

Water & Ice

*This list is for information only; the options can of course be discussed.

Wine Cellar.

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WINE CELLAR

White Wine

CA N'ESTRUC blanc 2021	Catalunya	7,29 €
GRAN CAUS terraprima blanc 2021	Penedès	10,65 €
TOMAS CUSINE auzells 2021	Costers del Segre	12,56 €
MURMURI 2022	Priorat	23,54 €
CLOS D'AGON blanc 2017	Catalunya	28,03 €
DOMAINE GIACHINO marius & simone blanc 2021	Savoie	23,54 €
THANISCH berncasteler doctor kabinet 2021	Mosel-Saar-Ruwer	34,19 €
BOTT-GEYL gewurztraminer les elements 2018	Alsace	18,22 €
EL TRANSISTOR verdejo 2021	Rueda	18,50 €

Red Wine

CA N'ESTRUC negre 2022	Catalunya	7,29 €
CASTELL DEL REMEI oda 2019	Costers del Segre	12,56 €
CARA NORD trepat 2021	Conca de Barberà	12,56 €
LES TERRASSES 2020	Priorat	30,83 €
SOT LEFRIEC 2018	Penedès	51,01 €
ANIMA NEGRA an/2 2020	Balears	20,74 €
BIMBACHE tinto 2021	El Hierro	27,46 €
DOMAINE DE L'AURAGE 2019	Bordeaux	41,14 €
DOMAINE LA JANASSE chat.du pape 2018	Côtes-du-Rhône	44,28 €
PAISAJES cecias 2012	Rioja	24,94 €

Rosé Wine

CA N'ESTRUC rosat 2022	Catalunya	7,29 €
QUIKE rosado 2019	Vi de taula	10,20 €
GRAN CAUS rosat merlot 2021	Penedès	15,92 €
PARES BALTA radix rosat 2022	Penedès	21,86 €
CASTELL D'ENCUS jhana 2019	Costers del Segre	24,10 €

Champagne & Cava

BOCCHORIS brut nature	Cava	5,83 €
L'O DE L'ORIGAN brut nature ed. 12	Cava	21,02 €
RECAREDO terrers brut nature 2019	Corpinnat	25,22 €
DELAMOTTE brut	Champagne	46,52 €
MUMM grand cordon rouge brut	Champagne	39,01 €

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Open Bar.

OPEN BAR

Moritz Beers (2/pers.)

Coke (0,75/pers.)

Coke 0 (0,5/ pers.)

Red Wine Bottle (1/4 pers.)

White Wine (1/6 pers.)

Whisky : 2 Bottles

Gin : 4 Bottles

Ron : 2 Bottles

Vodka : 2 Bottles

Coke, Juice, 7up : 36 bottles

Ice

Mint, Lemon

**based approx on a 50 pax group,*

* This list is for information only; the options can of course be discussed.

Two main open bar options can be chosen:

- Simple open bar
- Open bar by professional bartender with bar structure and ligh

Responsible refurbished consumption Dressing

(if the rest of the menu and cocktail allow it)

Nuts and Chips Assortment

Additional services.

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ADDITIONALS SERVICES

ADDITIONAL SERVICES

(PLEASE NOTIFY US)

In order to improve your stay, we are able to help you find certain additional services for your events, holidays or weddings:

Cake for wedding or birthday, florist, decorator, planner, bus and taxi company, boats and yachts, visits to vineyards in the region, musicians, djs, rental equipment (wedding and others), photo booth, magician...

All our collaborators are chosen for their proximity of communication, price and quality of their services

Consult us

Bruno Bonnier

- PRIVATE CHEF -

Fees & Conditions.

Rates per person.

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PRICES / PAX

Prices are established for the number of guests and choice of menu

The menu price can be reduced for combined services

MASSIVE TAPAS MENU

2 pax :	120 euros
3 to 6 pax :	90 euros
7 to 12 pax :	70 euros
13 to 20 pax :	60 euros
more tan 20 pax :	50 euros

CATALONIA TO SHARE

2 pax :	120 euros
3 to 6 pax :	90 euros
7 to 12 pax :	70 euros
13 to 20 pax :	60 euros
more tan 20 pax :	50 euros

BARBECUE FOODLOVDERS

2 pax :	120 euros
3 to 6 pax :	90 euros
7 to 12 pax :	70 euros
13 to 20 pax :	60 euros
more tan 20 pax :	50 euros

BARBECUE MCFLY

2 pax :	300 euros
3 to 6 pax :	250 euros
7 to 12 pax :	200 euros
13 to 20 pax :	150 euros
more tan 20 pax :	120 euros

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LE GRAND BUFFET

2 pax :300 euros
3 to 6 pax :250 euros
7 to 12 pax :200 euros
13 to 20 pax :150 euros
more tan 20 pax :150 euros

THE FRENCH LOVER

2 pax :150 euros
3 to 6 pax :120 euros
7 to 12 pax :100 euros
13 to 20 pax :100 euros
more tan 20 pax :80 euros

LOVING PASS FOODLOVERS

2 pax :150 euros
3 to 6 pax :120 euros
7 to 12 pax :100 euros
13 to 20 pax :100 euros
more tan 20 pax :80 euros

LOVING MEXICO

2 pax :120 euros
3 to 6 pax :90 euros
7 to 12 pax :80 euros
13 to 20 pax :70 euros
more tan 20 pax :60 euros

BRUNCH FOR LOVERS

2 pax :120 euros
3 to 6 pax :90 euros
7 to 12 pax :50 euros
13 to 20 pax :40 euros
more tan 20 pax :35 euros

BRUNCH FOR THE BRAVES

2 pax :150 euros
3 to 6 pax :120 euros
7 to 12 pax :100 euros
13 to 20 pax :90 euros
more tan 20 pax :80 euros

KID MENU

Kid menu :25 euros

DRINKS FOR MENU

Drinks :from 22,5 euros

OPEN BAR

more tan 20 pax :27,5 euros

TRANSPORT

Transport Barcelona (around Barcelona 30/50 kms):.....free
Transport Garraf/ Sitges (80 kms from Barcelona):.....100 euros
Transport Costa Brava (till 80 kms from Barcelona):.....100 euros
Transport Costa Brava (more 80 kms from Barcelona):.....160 euros
Extra time on board/hour/pers.*(boat services only):.....30 euros

Conditions.

CONDITIONS

PAYMENT CONDITIONS

The payment will be made according to the payment conditions described in this document, and possible via the following means of payment:

Deposit : WIRE TRANSFERT

Remaining : PAYPAL, CASH, CREDIT CARD (Visa, mastercard, american express)

The invoices of Bruno Bonnier will be established with respect to the following principles:

In order to validate the pre-order and to reserve the date, a **deposit of 10%** will be requested upon signature, the balance to be paid no later than the day of the service before the start of the event.

If the last payment is made a few days before your arrival from your country - only payment by bank transfer is accepted

Payments over 2,000 euros must be accompanied by the payer's passport number or identity card

CANCELLATIONS

In case of cancellation of the event or modification of the number of people compared to the agreed date (**3 months before the event, the refund of the deposit paid (10%) will not be made**)

Exclusions of the offer:

- VAT value added tax (CATERING SERVICES, 10%)
- Any additional benefits not mentioned

OBSERVATIONS

The amount of this offer responds to a global proposal and cannot be accepted in separate lots. The amount would have to be reviewed by a new demand.

The client can choose to pay 100% in when the signed contract if he wishes.

90% of that amount will be protected under the cancellation conditions explained below

The total amount may be modified with the changes of diners that may exist until the date of the event. The total amount will then be different, and the balance will be made with the new amount when the last payment of 70% is made on the date indicated above.

In the event that there has been a change in the total amount less than the initial one and that 100% payment has already been made, the difference will be returned within 10 days.

**Presenta-
tion.**

Presentation.

Presentation

Bruno is a French chef who works in Barcelona. His professional career began in 1998, where he learned in the kitchen of great chefs for 10 years in France. After his arrival in Barcelona, he will continue to develop in several restaurants to end up bringing his own.

His passion for details and personalized service will lead him to establish himself as a private chef. This will allow you to give a personalized and close treatment to each client, communicating throughout the process and advising in all phases.

His cuisine is the balance between the basics of French cuisine, Mediterranean cuisine and tapas, always updated and infused with new ingredients and dishes that can come from anywhere in the world.

Additional information, reviews, pictures

www.brunobonnier.com

Additional reviews

<https://www.takeachef.com/chef/bruno-bonnier>

instagram for pictures

https://www.instagram.com/chef_bruno_barcelona/?hl=es

Bruno Bonnier

- PRIVATE CHEF -

My menu **BRUNCH FOR LOVERS** tries to bring to your table the experience of a brunch in the markets of London, the cafes of Berlin or the magical bars of Barcelona.

Brunch has become one of the favorite meals of young and families in Barcelona in recent years. My wish is to transfer this food to my clients, adapting typical dishes from very different countries, always cooking them with 0 kilometer product.

Everything is cooked with commitment and love. I choose the best quality product, as for example one of the best and healthiest breads in Barcelona from Forn Baluard, as well as my homemade brioche. The fruits I use are fresh, zero kilometer and seasonal. The menu seeks a balance to be healthy, including good nutrients, probiotics and the best flavor!

This includes cereals, yogurt, fruit but also delicious homemade sweets like homemade carrot cake.

The brunch includes local and international dishes, such as shakshouka, an Israeli dish that I transfer to Catalan cuisine, adapting the ingredients to the local product.

This Brunch will undoubtedly leave you with a great taste in your mouth and will make you travel as well as root yourself even more in the local tradition

My **MASSIVE TAPAS MENU** menu modestly tries the impossible mission of giving in a meal a portrait of Spanish gastronomy through tapas, with Arab and, of course, Catalan resonances.

I have to say that given the richness and variety of Spanish gastronomy, it is impossible in a meal to encompass everything it offers therefore I have chosen a glimpse of some, perhaps of the most representative ingredients of this one.

Starting with the catalan DNA, the bread with tomato essence of the Catalan culture, with a good glass bread washed down with a tasty local olive oil. Nor can you miss the Iberian ham, Spanish caviar, pure gold in the mouth. Bravas are also a must, it is the tapas par excellence and it has as many elaborations as there are bars in Spain. I choose an inspiration from the Bar Tomás de Sarrià and my personal touch.

You will find as well 100% local dishes such as Xató from Garraf and el Penedés region nearby Barcelona. The tapa includes a top quality cod, together with a homemade romesco (magical catalan sauce) with almonds and oil from the Penedés area.

My menu integrates the tradition of frying, originally from the south of Spain with fried anchovies, using fresh product from our Mediterranean Sea. Also from the Mediterranean are the tasty rock mussels. Continuing with the seafood, you cannot miss the Galician octopus, another essential dish of our tapas culture.

The menu is designed looking for balance, so that it is healthy as well as tasty!

To finish, I propose fresh seasonal fruit, and a homemade chocolate mousse.

I assure you that my menu will leave you a taste in your mouth that is difficult to forget and will make you travel through our geography!

My **CATALONIA TO SHARE** menu is the synthesis of 15 years discovering and loving Catalan gastronomy.

I am a French chef whose culinary training developed in France for 12 years. Upon arriving in Catalonia, I began to discover the richness given by the balance of sea and mountains, a mixture of cultures, incredible local product, tradition, modernity, history, architecture ...

I try to capture all this in my Catalonia menu.

This involves integrating starters in tapas format of some essentials, such as bread with tomato, esqueixada, bravas ... as well as presenting a degustation of some of my favorite cheeses and sausages from the regions.

As a main dish and representative of the richness of the sea and mountains, I chose the king, rice. I offer different types of paella with the best local meat and fish, with option for vegetarians.

Finally for the desserts a classic the Catalan cream! And I revisit a traditional dessert that has been rediscovered in the last years the "pa amb xocolata i oli".

I believe that through this menu you will get a glimpse of the tastiness and richness of my dear catalan cuisine.

The **LOVING PASS FOODLOVER'S** menu is a kind of ski pass or VIP pass to my gastronomic world. It is a static and evolving menu at the same time. It collects some classics of always but at the same time it is evolving and enriching itself with my culinary concerns of the moment.

The menu changes according to the time looking always to cook with seasonal product, imperative in my kitchen of km0.

Thus the menu begins with a selection of starters with classics and trends of the moment, thus we find the classic tartare but also the tiradito, from Peruvian cuisine that has taken a great place in Barcelona cuisine in the recent years.

Among the first courses you will find a selection of dishes using creativity as the main ingredient. But always looking for a balance from the nutritional point of view, and putting in value local product of the highest quality. Every dish plays and appeals to your imagination.

As second course options I pick up some traditional dishes, other haute cuisine and others of my own creation, always highlighting the first quality product.

To finish the desserts they seek to close this menu with coherence.

Playing with textures and flavors so that each one finds the dish that best allows them to close the menu. Choosing between cold, hot, creams, ice cream, crunchy, chocolate!

I hope you enjoy this menu as much as I do while creating it and cooking it with all my love!