



HOTEL MARIA CRISTINA
A LUXURY COLLECTION HOTEL

San Sebastian

COCKTAIL AND HORS D'OEUVRES

Included with every menu

IBERICO CURED HAM SHAVINGS WITH FRESHLY BAKED BREAD
MI-CUIT FOIE GRAS, PISTACHO AND APPLE CANAPE
SALMON WITH AVOCADO AND MUSHROOM IN A SHOT GLASS
OCTOPUS TARTARE WITH FAUX CAVIAR
PRAWN AND MANGO CEVICHE IN A SHOT GLASS

MI-CUIT FOIE GRAS, IBERICO CURED HAM, MUSHROOM,
SPIDER CRAB AND SQUID CROQUETTES
ORIO TXISTORRA SAUSAGE IN CRISP PASTRY
CLASSIC-STYLE PRAWNS
RICOTTA CHEESE RAVIOLI
CREAM OF MUSHROOM WITH CHIVES

DRINKS

KIR ROYALE COCKTAIL
MINERAL WATER, SOFT DRINKS AND FRUIT JUICES
BEER AND APERITIFS
RAIMAT, D.O. COSTERS DEL SEGRE
AZPILICUETA CRIANZA, D.O. CA. RIOJA

PRE-BANQUET COCKTAIL AND HORS D'OEUVRES, 45-MINUTE SERVICE
OFFERED COURTESY OF THE HOTEL
FLOWER ARRANGEMENTS AND PRINTED MENUS INCLUDED IN THE PRICE.
PRICES AND DISHES MAY BE CHANGED OWING TO MARKET PRICES

ALL PRICES INCLUDE VAT

MENU 1

MUSHROOM CONFIT OPEN SANDWICH REFRESHED WITH MESCLUN,
FIGS AND AIR-DRIED HAM
COD WITH A LIGHT MORRÓN PEPPER CRÈME
IBERIAN PORK CHEEKS, CAULIFLOWER AND MUSHROOM EMULSION
RAW MINESTRONE WITH BASIL AND CITRUS FRUITS

110€

MENU 2

BEEF FILLET TARTARE, QUAIL EGG YOLKS, OLIVE, LEMON VINAIGRETTE
HAKE, PEA CRÈME, MARINIÈRE-STYLE MUSSELS AND MICRO-GREENS
SLOW-COOKED SUCKLING PORK CONFIT,
CURRIED CARROT PURÉE, PINE NUT PESTO
APPLE AND VANILLA TARTE TATIN

117€

MENU 3

MUSHROOM CARPACCIO WITH ITS CRÈME, PARMESAN AND LEMON VINAIGRETTE
CANTALOUPE MELON GAZPACHO WITH MINT PESTO
SMOKED WILD SEA BASS WITH SCALLOP, LEEK AND A HINT OF VANILLA
SUCKLING LAMB WITH QUINCE AND SLICED ALMONDS
CRÈME BRÛLÉE, CINNAMON CRÈME

125€

MENU 4

PRAWNS WITH GUACAMOLE, ARTICHOKE, SUN-DRIED TOMATO AND LEAF SHOOTS
COD WITH A LIGHT MORRÓN PEPPER CRÈME
MOJITO SORBET
BEEF FILLET, RAGOUT OF CÈPES CONFIT, BITTER ROCKET
CHOCOLATE DESSERT

131€

MENU 5

SALAD OF FRESH FOIE GRAS, REINETTE APPLE CHUTNEY,
DUCK GIZZARD AND CURED DUCK BREAST
POTATO AND COD INFUSION WITH FRIED ONION SHAVINGS
AND TOASTED PINE NUTS
WILD TURBOT ON A BED OF COCKLE RISOTTO WITH NATURAL SEA AROMAS
CRISP STEWED AND BONED LAMB IN ITS JUS WITH MICRO-VEGETABLES
NAYARIT CHOCOLATE SHORTBREAD

134€

MENU 6

SALMON FILLET TARTARE, FRESH LEAF SHOOTS, CUCUMBER SORBET
CARROT AND CUMIN SOUP WITH CLAMS AND BASIL OIL
BAKED MONKFISH, SQUASH, SQUID AND ASPARAGUS
LEMON SORBET MADE FROM FRESH JUICE
VEAL FILLET COOKED TO ORDER, ACCOMPANIED BY A LIGHT ROOT VEGETABLE
CRÈME AND RADISH SHOOTS
MANDARIN WITH LEMON VERBENA

137€

MENU 7

LOBSTER WITH SOPA DE PESCADORES SEAFOOD SOUP AND PINK GRAPEFRUIT
SMOKED WILD SEA BASS WITH SCALLOP, LEEK AND A HINT OF VANILLA
BLOOD ORANGE SORBET
BEEF FILLET, RAGOUT OF CÈPE CONFIT, BITTER ROCKET
CREAM JUNKET WITH LIME AND RHUBARB

143€

MENU 8

GRILLED SCALLOP WITH LIME, SPRING ONION AND TOMATO COMPOTE,
CORAL SAUCE CARAMEL
MUSHROOM CARPACCIO WITH ITS CRÈME, PARMESAN AND LEMON VINAIGRETTE
TURBOT WITH TAPIOCA, FRESH TOMATO AND OLIVE OIL
GREEN APPLE SORBET
BEEF FILLET, RAGOUT OF CÈPE CONFIT, BITTER ROCKET
FRUITS OF THE FOREST INFUSION WITH BULGARIAN YOGHURT

147€

MENU 9

MUSHROOM CONFIT CANAPÉ REFRESHED WITH MESCLUN,
FIGS AND AIR-DRIED HAM
PRAWNS WITH GUACAMOLE, ARTICHOKE, SUN-DRIED TOMATO AND LEAF SHOOTS
ROASTED LOBSTER WITH SAUTÉED HERBS AND ROCKET AROMA
MOUNTAIN MANDARIN SORBET
VEAL FILLET COOKED TO ORDER, ACCOMPANIED BY A LIGHT ROOT VEGETABLE
CRÈME AND RADISH SHOOTS
NAYARIT CHOCOLATE SHORTBREAD

154€

MENU 10

PRESSED FRESH FOIE GRAS ON PASTRY WITH CARAMELISED PURPLE ONION
LOBSTER WITH SOPA DE PESCADORES SEAFOOD SOUP AND PINK GRAPEFRUIT
HAKE, PEA CRÈME, MARINIÈRE-STYLE MUSSELS AND MICRO-GREENS
PIÑA COLADA SORBET
VEAL FILLET COOKED TO ORDER, ACCOMPANIED
BY A LIGHT ROOT VEGETABLE CRÈME AND RADISH SHOOTS
VANILLA CRÈME BRÛLÉE, CINNAMON CRÈME

167€

DRINKS

Included with every menu

MINERAL WATER
RAIMAT, D.O. COSTERS DEL SEGRE
AZPILICUETA CRIANZA, D.O.CA. RIOJA
CODORNÍU NPU CUVÉE MARÍA CRISTINA, D.O. CAVA

COFFEE AND SWEETS
BRANDY AND DIGESTIFS

WEDDING CAKES

8€

COFFEE WITH CHOCOLATE AND WAFER
ALMOND AND CHOCOLATE
YOGHURT WITH CHOCOLATE AND RASPBERRY
MILLEFEUILLE WITH CRÈME PÂTISSÈRE AND CREAM FINISHED WITH SWEET EGG CUSTARD OR
ICING SUGAR
SAN MARCOS (CREAM, TRUFFLE CREAM AND SWEET EGG CUSTARD) CAKE
SAINT HONORÉ CAKE

RECOMMENDED BANQUET WINE LIST

Supplement charged per head

WHITE WINE

RAIMAT VIÑA 27 CHARDONNAY, D.O. COSTERS DEL SEGRE	4.00€
MARQUÉS DE RISCAL VERDEJO, D.O. RUEDA	5.00€
MONOPOLE, BODEGAS C.V.N.E., D.O. CA. RIOJA	5.50€
VIÑA ESMERALDA, D.O. CATALUNYA	6.00€
ALBARIÑO GRANBAZÁN, D.O. RÍAS BAIXAS	6.50€

RED WINE

MARTÍNEZ LACUESTA CRIANZA, D.O. CA. RIOJA	4.00€
MARQUÉS DE VILLAMAGNA CRIANZA, D.O.CA. RIOJA	5.00€
C.V.N.E. CRIANZA, D.O. CA. RIOJA	5.00€
MARQUÉS DE RISCAL RESERVA, D.O. CA. RIOJA	8.00€
VIÑA POMAL RESERVA, D.O.CA. RIOJA	8.50€

CAVA

ANNA DE CODORNÍU, D.O. CAVA	2.00€
JUVE & CAMPS RESERVA DE FAMILIA, D.O. CAVA	5.50€

CHAMPAGNE PRICE PER BOTTLE

MUMM CORDON ROUGE, AOC CHAMPAGNE	70.00€
VEUVE CLIQUOT PONSARDIN, AOC CHAMPAGNE	82.00€
MOËT & CHANDON, AOC CHAMPAGNE	85.00€

RECOMMENDED COMPLIMENTARY SERVICES

WHOLE IBERICO CURED HAM D.O. GUIJUELO 860€

Service for 100 people

HAM SLICING SERVICE 320€

Price per service

Supplement per person

ROAST PRAGUE HAM SERVED IN FOOD WARMER TROLLEY 6€

JAPANESE FOOD STATION WITH ASSORTED SUSHI,
MAKIZUSHI AND SASHIMI 10€

LOCAL AND IMPORTED CHEESE STATION 7€

OPEN BAR FOR MOJITOS AND CAIPIRIHNAS 9€

CHILDREN'S MENU

FRIED ASSORTMENT

CROQUETTES, CHICKEN NUGGETS, FISH FINGERS AND SQUID RINGS

CRUMBED VEAL ESCALOPE WITH CHIPS

SELECTION OF ICE CREAMS

SOFT DRINKS AND FRUIT JUICES

51€

STANDARD OPEN BAR

BALLANTINE'S, J&B, DEWAR'S,
CUTTY SARK
BEEFEATER, BOMBAY, GORDON'S
HAVANA CLUB 5 YRS OLD, BACARDI CARTA BLANCA
CACIQUE, BRUGAL
SMIRNOFF, ABSOLUT
MALIBU, TIA MARIA,
BRANDY TORRES 5 YRS OLD,
ORUJOS (SCHNAPPS) RUAVIEJA,
BAILEYS, PATXARÁN (SLOE LIQUEUR), FRUIT SCHNAPPS,
SOFT DRINKS, FRUIT JUICES, BEER AND BOTTLED WATER

HOUSE WINES AND CAVA (SPARKLING WINE)

2 hours 23€ - 3rd hours and successive 9€

PREMIUM OPEN BAR

BALLANTINE'S, J&B
CHIVAS REGAL, GLENLIVET 12 YRS OLD,
JOHNNIE WALKER
JAMESON, JACK DANIELS
BEEFEATER,
BOMBAY SAPPYHIRE, TANQUERAY
CACIQUE, BRUGAL
HAVANA CLUB 7 YRS OLD, SANTA TERESA, BARCELÓ
ABSOLUT
STOLICHNAYA, WYBOROWA
BRANDY PRINCIPE,
ORUJOS (SCHNAPPS) RUAVIEJA,
BAILEYS, PATXARÁN (SLOE LIQUEUR), FRUIT SCHNAPPS,
SOFT DRINKS, FRUIT JUICES, BEER AND BOTTLED WATER
HOUSE WINES AND CAVA (SPARKLING WINE)

2 hours 31€ - 3rd hour and successive 18€

BAR TAB

STANDARD BRAND MIXED DRINKS	11€
PREMIUM BRAND MIXED DRINKS	13€
GLASS OF CAVA	9€
GLASS OF CHAMPAGNE	15€
SOFT DRINKS, BEER AND FRUIT JUICE	7€

As of the 3rd hour, a supplement will be charges for waiter service depending on the number of guests.

SNACKS

MINI ASSORTMENT OF OPEN SANDWICHES WITH IBERICO COLD MEATS
MINI BAGUETTE FILLED WITH BONITO, ANCHOVY AND PIPARRA PEPPER
SANDWICH WITH MESCLUN, TOMATO, WHITE ASPARAGUS AND HARD BOILED EGG
SMOKED SALMON, CREAM CHEESE AND HARD BOILED EGG SANDWICH
ROAST BEEF WITH WHOLEGRAIN MUSTARD AND LEAF SHOOT SANDWICH

PRICE PER PERSON 16 €

PASTRIES 9€

SWEET LIQUEUR AND FRENCH PÂTISSERIE

SWEET AND SAVOURY SNACKS 23€

DARK AND WHITE CHOCOLATE FOUNTAIN WITH FRUIT 8€

SPECIAL MENUS

We provide special pasta and bread for gluten free menus using top quality ingredients in addition to offering sugar free desserts for diabetics. All special menus for guests will be designed to meet client's needs.

VEGAN SUGGESTIONS

VEGAN SALAD, MESCLUN, AVOCADO, WHITE ASPARAGUS,
LEAF SHOOTS AND CHERRY TOMATO
ARTICHOKES AND WHITE ASPARAGUS FROM NAVARRE
IN A MILD VEGETABLE AND NUT VINAIGRETTE
STIR FRIED VEGETABLES WITH A HINT OF SOY SAUCE
GRILLED VEGETABLES – CRUNCHY ON THE OUTSIDE
AND SOFT ON THE INSIDE
MUSHROOM CONFIT RISOTTO
RICE WITH VEGETABLES, TOFU AND BEAN SPROUTS
MUSHROOM CONFIT OPEN SANDWICH WITH WINE REDUCTION

All prices include VAT