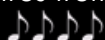




DINNER DUKE ELLINGTON

Chef Appetizer "The Manhattan Minstrel"

Lobster tartar with citrus fruit & broth dashi sauce



"Live in Concert"

Rossini Pyrenees veal Fillet with truffle purée



"La Vie en Rose"

Dessert made by our Pastry Chef

Cellar

½ Bottle Moët & Chandon per person

Some dishes can vary depending on the availability of market products

Vegan Option

"Blue in Green"

Celery cream with grilled artichokes and pickled vegetables



"Feeling Good"

Rossinyols risotto and black truffle



"Body and Soul"

Vegan Dessert made by our Pastry Chef

Cellar

½ Bottle Moët & Chandon per person

Some dishes can vary depending on the availability of market products

CONCERT + DUKE ELLINGTON DINNER 100 € PER PERSON (VAT INCLUDED)



TAPAS LOUIS ARMSTRONG

DUO DIPS

Duo of dips

FIRST CHORDS

Assortment of 4 cold author tapas

RHYTHM MAIN/ PRINCIPAL

Assortment of 4 hot author tapas

SWEET NOTES

Dessert made by our Pastry Chef

Cellar

1 glass of Champagne Moët & Chandon

½ Bottle per person Red Wine INICI, D.O.Q. Priorat

The composition of the menu is made every week based on seasonal product

CONCERT + LOUIS ARMSTRONG TAPAS 65 € PER PERSON (VAT INCLUDED)

SLIM & SLAM DUET

DUO DE DIPS

Duo of dips

Cellar

1 glass of Champagne Moët & Chandon

The composition of the menu is made every week based on seasonal product

CONCERT + SLIM & SLAM DUET 25 € PER PERSON (VAT INCLUDED)

JAZZ COVER CAFÉ VIENÉS

1 GLASS OF CHAMPAGNE MOËT & CHANDON

CONCERT + 1 GLASS OF MOËT & CHANDON 20 € PER PERSON (VAT INCLUDED)

For more information and reservations, please call (34) 93 255 30 06 or send your request by e-mail to the email address: jazzclubvienés@hotelcasafuster.com