



JACQUELINE  
BARCELONA

## APERITIVO

*Ostra “Especial nº2” de Normandía*

## ENTRANTE

*Tartar de gamba roja y stracciatella con almendra laminada, esencia de marisco y Caviar Oscietra Attilus biológico*

## PRINCIPAL

*Espalda de cordero con puré de patata trufado y salsa de asado*

## POSTRE

*Jacqueline's Valentine*

## BODEGA

*Champagne Perrier-Jouët Grand Brut  
(una botella cada dos personas)*

*90€ por persona (IVA incluido)*



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## APPETIZER

*Oyster "Special nr. 2" from Normandy*

## STARTER

*Red shrimp tartar served on stracciatella with thinly sliced almonds  
and a seafood essence topped with bio Oscietra "Attilus" Caviar*

## MAIN COURSE

*Slow cooked Lamb with truffled mashed potatoes and jus*

## DESSERT

*Jacqueline's Valentine*

## CELLAR

*Champagne Perrier-Jouët Grand Brut  
(one bottle per two people)*

*90€ per person (VAT included)*