



EL TRULL

WEDDING MENUS

Welcome Drinks and Appetisers

Spoons and Shot Glasses

- Foie with caramelised apple
- Octopus with a tropical fruit vinaigrette
- Catalan-style cod roll filled with raisins and pine nuts
- Mango with mascarpone
- Shellfish and pineapple with a vermouth sauce

Skewers

- Salmon with a chive vinaigrette
- Char-grilled vegetables
- King prawns with romesco sauce

Morsels from the Sea

- Truffled sea urchins
- Bay scallops with tomato and onion
- Cod fritters
- Steamed cockles

Tapas

- Chicken croquettes
- Duck and foie burger
- Traditional Lloret rice casserole with rockfish
- Flaky pastry with duck liver, raisins and a Moscatell reduction

Menú

From the Sea

- Fillet of hake with a truffled sea urchin mousseline and a side garnish

To Refresh the Palate...

- Mandarin sorbet

From the Mountain

- Catalan-style chuck steak of Girona veal with an apple compote and a Cabernet Sauvignon sauce

Sweet Delights...

- Chocolate tulip with vanilla ice cream and a raspberry coulis and red fruits

The Toast

- Wedding cake

- Coffees and Liqueurs

From the Cellar

- Vinya Heredad Blanc de Blancs (Macabeo, Xarel·lo and Parellada) - DO Catalunya*
- Vinya Heredad Red (Red Grenache, Monestrell, Tempranillo) - DO Catalunya*
- Segura Viudas Aria Brut Nature (Macabeo, Xarel·lo and Parellada) - DO Cava*
- Mineral water - sparkling and still*

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Menú

From the Sea

- Paupiettes of sole and salmon with a saffron cream and vegetable timbale

To Refresh the Palate...

- Lime sorbet

From the Mountain

- Girona veal cheek with a raspberry and grainy mustard sauce

Sweet Delights...

- Fresh pineapple with crème brûlée and wild strawberries

The Toast

- Wedding cake

- Coffees and Liqueurs

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Menú

From the Sea

- Scallops with a mango coulis, red fruits and a golden sesame seed vinaigrette

To Refresh the Palate...

- Blood orange sorbet

From the Mountain

- Herby confit lamb rolls with an apple and cheese timbale

Sweet Delights...

- Apricot cream with wild strawberries, freshly squeezed orange juice and vanilla ice cream

The Toast

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Menú

From the Sea

- Cim i Tomba of monkfish (traditional dish of the fishermen from Tossa)

To Refresh the Palate...

- Pineapple sorbet

From the Mountain

- Fillet of Gironès veal with caramelised apple in apple sauce

Sweet Delights...

- Mille-feuille of tiramisu with a creamy amaretto coffee sauce

The Toast

- Wedding cake

- Coffees and Liqueurs

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- Duck and foie burger
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- Flaky pastry with duck liver, raisins and a Moscatell reduction

Menú

From the Sea

- Shelled Cantabrian lobster with a crispy shellfish wafer and tropical fruits

To Refresh the Palate...

- Lemon sorbet

From the Mountain

- Fillet of Gironès veal with duck liver and a Cabernet Sauvignon sauce

Sweet Delights...

- Florentine biscuit with a Catalan fresh cheese mousse and walnut ice cream topped with caramel

The Toast

- Wedding cake

- Coffees and Liqueurs

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- Char-grilled vegetables
- King prawns with romesco sauce

Morsels from the Sea

- Truffled sea urchins
- Bay scallops with tomato and onion
- Cod fritters
- Steamed cockles

Tapas

- Chicken croquettes
- Duck and foie burger
- Traditional Lloret rice casserole with rockfish
- Flaky pastry with duck liver, raisins and a Moscatell reduction

Menú

From the Sea

Loin of dentex with a garlic shoot and apple mousseline, served with a cuttlefish risotto

To Refresh the Palate...

Mojito sorbet

From the Mountain

Kid meat rolls stuffed with a garlic and wild mushroom mousse in a jus

Sweet Delights...

Fresh fruit skewer with a hot chocolate sauce

The Toast

Wedding cake

Coffees and Liqueurs

From the Cellar

Vinya Heredad Blanc de Blancs (Macabeo, Xarel-lo and Parellada) - DO Catalunya

Vinya Heredad Red (Red Grenache, Monestrell, Tempranillo) - DO Catalunya

Segura Viudas Aria Brut Nature (Macabeo, Xarel-lo and Parellada) - DO Cava

Mineral water - sparkling and still

Welcome Drinks and Appetisers

Spoons and Shot Glasses

Octopus with a tropical fruit vinaigrette
Catalan-style cod roll filled with raisins and pine nuts
Mango with mascarpone
Shellfish and pineapple with a vermouth sauce
Corvina ceviche with citrus fruits

Skewers

Cod with a tomato vinaigrette
Salmon with a chive vinaigrette
Tuna with a soy sauce vinaigrette
Char-grilled vegetables
King prawns with romesco sauce

Cornets and Pipettes

Spider crab salad with a roe oil
Anchovies with a tomato emulsion

Morsels from the Sea

Truffled sea urchins
Cod fritters
Steamed cockles

Tapas

Chicken croquettes
Scallop with a garlic shoot mousseline
Traditional Lloret rice casserole with rockfish
Cuttlefish meatballs with salsify from La Selva
Girona veal with an apple and Cabernet Sauvignon compote

Menú

From the Sea

Locally-sourced grilled fish and shellfish platter with ½ lobster

To Refresh the Palate...

Caipirinha sorbet

From the Mountain

Fillet of Gironès veal with a truffle reduction served with a potato gratin

Sweet Delights...

Mosaic of fresh fruits with frozen yoghurt

The Toast

Wedding cake

Coffees and Liqueurs

From the Cellar

Vionta (Albariño) - DO Rías Baixas
Mas d'Aranyó (Tempranillo, Grenache and Syrah) - DO Catalunya
Parxet Brut Nature (Macabeo, Parellada and Pansa Blanca) - DO Cava
Mineral water - sparkling and still

Welcome Drinks and Appetisers

Spoons and Shot Glasses

Octopus with a tropical fruit vinaigrette
Catalan-style cod roll filled with raisins and pine nuts
Mango with mascarpone
Shellfish and pineapple with a vermouth sauce
Corvina ceviche with citrus fruits

Skewers

Cod with a tomato vinaigrette
Salmon with a chive vinaigrette
Tuna with a soy sauce vinaigrette
Char-grilled vegetables
King prawns with romesco sauce

Cornets and Pipettes

Spider crab salad with a roe oil
Anchovies with a tomato emulsion

Morsels from the Sea

Truffled sea urchins
Cod fritters
Steamed cockles

Tapas

Chicken croquettes
Scallop with a garlic shoot mousseline
Traditional Lloret rice casserole with rockfish
Cuttlefish meatballs with salsify from La Selva
Girona veal with an apple and Cabernet Sauvignon compote

Menú

From the Sea

½ a char-grilled lobster with langoustines, shrimps and king prawns

To Refresh the Palate...

Gin & Tonic sorbet

From the Mountain

Medallions of Gironès veal fillet with three sauces and a side garnish

Sweet Delights...

Fruit bavaoise with a creamy passion fruit sauce

The Toast

Wedding cake

Coffees and Liqueurs

From the Cellar

Vionta (Albariño) - DO Rías Baixas
Mas d'Aranyó (Tempranillo, Grenache and Syrah) - DO Catalunya
Parxet Brut Nature (Macabeo, Parellada and Pansa Blanca) - DO Cava
Mineral water - sparkling and still

Welcome Drinks and Appetisers

Spoons and Shot Glasses

- Octopus with a tropical fruit vinaigrette
- Catalan-style cod roll filled with raisins and pine nuts
- Mango with mascarpone
- Shellfish and pineapple with a vermouth sauce
- Corvina ceviche with citrus fruits

Skewers

- Cod with a tomato vinaigrette
- Salmon with a chive vinaigrette
- Tuna with a soy sauce vinaigrette
- Char-grilled vegetables
- King prawns with romesco sauce

Cornets and Pipettes

- Spider crab salad with a roe oil
- Anchovies with a tomato emulsion

Morsels from the Sea

- Truffled sea urchins
- Cod fritters
- Steamed cockles

Tapas

- Chicken croquettes
- Scallop with a garlic shoot mousseline
- Traditional Lloret rice casserole with rockfish
- Cuttlefish meatballs with salsify from La Selva
- Girona veal with an apple and Cabernet Sauvignon compote

Menú

From the Sea

- Shelled Mediterranean langouste with a shellfish sauce and crudités

To Refresh the Palate...

- Daiquiri sorbet

From the Mountain

- Crispy suckling pig with three peppers and an apple and goat's cheese tarte Tatin

Sweet Delights...

- Crunchy Sachertorte ingot with apricot savarin and cookie ice cream

The Toast

- Wedding cake

Coffees and Liqueurs

From the Cellar

- Vionta (Albariño) - DO Rías Baixas*
- Mas d'Aranyó (Tempranillo, Grenache and Syrah) - DO Catalunya*
- Parxet Brut Nature (Macabeo, Parellada and Pansa Blanca) - DO Cava*
- Mineral water - sparkling and still*

Buffets

Acorn-fed Iberian cured ham, hand-carved in front of the guests

727 + IVA = 800 €/pernil

Artisanal cheese platter with nuts and cornbread

10,91 + IVA = 12 €/pax

Fried quail eggs on mini toasts with bacon

4,95 + IVA = 5,44 €/pax

Option A

Starter

Macaroni with a bolognese sauce

Main

Chicken with chips

or

Breaded Girona veal with a side garnish

Desserts

Selection of ice creams

The Toast

Wedding cake

Soft drinks and mineral water

Option B

Starter

Truffled cannelloni in a cream sauce

Main

Grilled fillets of sole with a side garnish

Desserts

Selection of ice creams

The Toast

Wedding cake

Soft drinks and mineral water

Option C

Starter

Crab cannelloni

Main

Fillet of Girona veal with a side garnish

Desserts

Selection of ice creams

The Toast

Wedding cake

Soft drinks and mineral water

Opció A

Same menu as adult guests at 75% of the price.

Opció B

Starter

Mixed salad

From the Sea or the Mountain

Baked loin of locally-caught fish with potatoes, tomato and onion

or

Fillet of Girona veal with a side garnish

Desserts

The Toast - Wedding Cake

Wine and mineral water

Menus can be adapted to any food intolerances and allergies, either for a specific person or for all guests attending the event.

Price List

Option nº 1	€98,00 +10 % IVA (€107,80)
Option nº 2	€106,50 +10 % IVA (€117,15)
Option nº 3	€109,00 +10 % IVA (€119,90)
Option nº 4	€119,00 +10 % IVA (€130,90)
Option nº 5	€129,00 +10 % IVA (€141,90)
Option nº 6	€144,00 + 10 % IVA (€158,40)
Option nº 7	€183,00 + 10 % IVA (€201,30)
Option nº 8	€185,00 + 10 % IVA (€203,50)
Option nº 9	Prices on request
Children's Menu - A -	€27,00 + 10 % IVA (€29,70)
Children's Menu - B -	€40,00 + 10 % IVA (€44,00)
Children's Menu - C -	€50,00 + 10 % IVA (€55,00)
Staff Menu - A -	75% of the price for the adult menu
Staff Menu - B -	€45,00 + 10 % IVA (€49,50)

OPTIONAL SERVICES

- prices per guest -

Menus, place name cards and seating plan	€3,50 +10% (€3,85)
Floral table centres	€1,50 +10% (€1,65)
Open bar service (2 hours)	€5,90 +10% (€6,50)
Additional hour for open bar service	€5,90 +10% (€6,50)
Cocktail bar service (2 hours)	€3,65 +10% (€4,00)

CIVIL CEREMONY

Civil ceremony held at the restaurant	€315,00 +10% (€346,50 €)
Actor to give the civil ceremony	€150,00 +10% (€165,00 €)

THE UNIQUE CALA GRAN

Exclusive use of the Cala Gran space	Please contact us for availability and prices
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CHOCOLATE FONDUE

Chocolate fondue (up to 40 people)	€325,00 +10% (€357,50)
Chocolate fondue (up to 80 people)	€520,00 +10% (€572,00)
Chocolate fondue (up to 250 people)	€650,00 +10% (€715,00)

CHILDCARE SERVICE

Childcare (per hour per carer, ratio of 1 carer to 6 children) **€18,00** +10% (€19,80)

MUSIC

Grand piano during Welcome Drinks and Appetisers	€268,15 +10% (€295,00)
Chill-out Spanish guitar during Welcome Drinks and Appetisers	€268,15 +10% (€295,00)
Saxophone during Welcome Drinks and Appetisers	€268,15 +10% (€295,00)
Habanera recital during Welcome Drinks and Appetisers	€977,25 +10% (€1.075,00)
Mobile disco with animation (banquet + 2 hours)	€627,25 +10% (€690,00)
Additional hour for mobile disco	€113,65 +10% (€125,00)
Music trio (2 hours)	Prices on request
Music group (2 hours)	Prices on request

The prices for the restaurant musicians have no additional costs for royalties.
For external musicians, a fee of €100 will be charged for royalties and €60 for the use of the restaurant's electrical installations.

ACCOMMODATION

Accommodation can be provided for the bride and groom and their guests.

Notes

Special discounts are available for weddings held in November, December, January, February and March.

Every Friday throughout the year, except for days before public holidays, menus, place name cards and flowers included in the price.

To confirm the booking, a deposit must be paid of €500.

The appetisers are subject to variations, according to the season and the market.

The guest list and seating plan must be provided a week before the banquet.

The number of guests must be confirmed no later than 78 hours prior to the event date.

Menus designed for events of more than 50 people.

Our menus are indicative, please feel free to consult them.

Menus can be adapted to any food intolerances and allergies, either for a specific person or for all guests attending the event.

Menu Tasting

Menu tastings held on week days are free of charge for the bride and groom and at 50% of the menu price for parents who may accompany them.

On bank holidays and weekends 50% of the menu price will be charged for all those attending the tasting.



EL TRULL

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www.eltrull.com