



GRAND HOTEL
CENTRAL
★★★★★
BARCELONA

BISTRO HELENA
CHRISTMAS 2022



CHRISTMAS EVE

December the 24th

100 €/person (VAT included)

Welcome Drink cava Juvé & Camps Cinta Púrpura

Appetizers

Oyster Thierry Poget n.2 Super Spéciale Normandy, mandarin, mint
Sirloin steak tartar, caviar, Carasao bread
Egg, mushrooms, potatoe

Starter

Lobster ravioli, dashi, crispy leek

Fish

Baked wild bream, sweet potato, artichoke, beet chips

Meat

Confit suckling pig, pak choi, ginger applesauce

Pre dessert

Yuzu sorbet

Dessert

Raspberry pie, Bourbon vanilla

Christmas treats

Includes bread, coffee & mineral water

Cellar

Sparkling wine

Sabaté i Coca Brut Reserva Familiar 2012	74
Perrier-Jouët Grand Brut	119
Perrier-Jouët Blason Rosé	125

White wine

Casar de Burbia, D.O Bierzo 2019 ECO	34
Therasia, D.O Penedès 2019 ECO	65
Clos D'Agon, D.O Catalunya 2017	82

Red wine

Pagos de Anguix Costalara, D.O Ribera del Duero 2018	38
Predicador, D.O.Ca. Rioja 2019	64
Ferrer Bobet, selecció especial Vinyes Velles, D.O Priorat 2018	139

Hours: 8.30pm - 01:30am (last table reservation at 10.30pm)



NEW YEARS'S EVE

December the 31st

175 €/person (VAT included)

Welcome drink champagne Perrier-Jouët Grand Brut

Appetizers

Oyster Thierry Poget n.2 Super Spéciale Normandy, ponzu sauce, pickled cucumber
Anchovy toast, butter, lemon
Foie gras, wild strawberries
Scalop crudo, caviar, sukiaki sauce

Starter

Shrimps & scallops bouillabaisse, saffron

Fish

Charcoal - grilled monkfish, potatoes millefeuille, pumpkin, black truffle

Meat

Glazed lamb, artichokes, crispy polenta

Pre dessert

Green apple sorbet

Dessert

Chocolate textures, strawberries, hazelnuts

Christmas treats

Includes bread, coffee & mineral water
Party crackers & lucky grapes

Cellar

Sparkling wine

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White wine

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Hours: dinner starts at 8pm. Service ends at 02:30am

Life music

Dj: 11.30pm to 02:30am



NEW YEAR'S EVE KIDS MENU

December the 31st

80 €/person (VAT included)

Appetizer

Creamy Iberian ham croquette

Starter (to choose)

Tomato basil pasta, parmesan cheese
Creamy vegetable soup

Main (to choose)

Milanese, french fries
Sirloin steak, french fries

Dessert (to choose)

Chocolate ice cream
Brownie, vanilla ice cream

Dulces locuras navideñas

Includes mineral water, soft drinks

Party crackers & lucky grapes

Children up to 11 years old

Hours: dinner starts at 8pm. Service ends at 02:30am
Live music



CONTACT AND RESERVATIONS

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