

Gastronomic offer for events

Prepare to open all your senses

Let yourself be captivated by our event menu, where each dish is a unique creation that combines classic flavors with modern techniques, offering you an unforgettable gastronomic experience



L'ISARD
RESTAURANT

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CUINA
TRADICIONAL
D'ANDORRA

Events Menu

42.00€

I.G.I. included

Welcome snacks

Black olive crisps, parmesan lollipops, cereal
grissinis with duck ham

Starter

Organic poached eggs 1900 from Canillo,
with truffled bufet potato mousse and ham shavings
or
Caesar salad with baby gem lettuce
and parmesan cheese spheres

Main course

Corvina with parmentier and kalamata olive tapenade
or
Veal stew with sweet potato purée and
porcini mashroom sauce

Dessert

Massini cake with coffee cream
or
Chocolate delight with vanilla ice cream
and arbequina olive oil

Whater, white wine and red wine from our cellar. Coffee



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Events Menu

52.00€

I.G.I. included

Welcome snacks

Black olive crisps, parmesan lollipops,
cereal grissinis with duck ham

Appetizers

Crystal bread with tomato and Iberian ham

Crispy roast cannelloni with foie sauce

Cod brandade with prawn cracker and olive tapenade

Pumpkin foam with poached eggs and Idiazabal cheese

Baby gem lettuce with quince, gorgonzola cheese
and young garlic vinaigrette

Main course

River trout "Andorran style" with almond cream and trout roe
or

Iberian pork tenderloin Wellington with
glazed vegetables and port sauce

Dessert

Homemade cheesecake with passion fruit foam

Whater, white wine and red wine from our cellar. Coffee



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Events Menu

72.00€

I.G.I. included

Welcome Appetizers

Brioche with veal tartare and herring caviar

Leek cream with trout roe caviar

Catalan dry-cured sausage tartare with toast

Starters

Baked scallops with parsley butter

or

Foie coca bread with vegetables and fresh salad

Main course

Monkfish medallion with bacon, crayfish sauce
and green asparagus

or

Oxtail stuffed with foie, vermouth sauce and chanterelles

Pre-dessert for everyone

Herbs of Andorra and citrus sorbet

Cake selection

Massini cake, Red Velvet cake or Sacher cake

Water, white wine and red wine from our cellar. Coffee



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Events Menu

Traditional Andorran Cuisine

48.00€

I.G.I. included

Appetizers to share

Andorran cold cuts and cheeses with glass bread and tomato

Sweet and sour ham

Tasting starters

Andorran mountain cabbage and potato hash
with bacon and pickled green peppers

Andorran escudella

Main course

Andorran-style cod
or

Baked lamb stuffed with parsnips, ember-roasted
potatoes and borla cheese foam

Dessert

Carnival cake with Andorran cream and ratafia
or

Santa Teresa toast with hazelnut ice cream

Whater, white wine and red wine from our cellar. Coffee



Events Menu

Vegetarian

48.00€
I.G.I. included

Welcome snacks

Black olive crisps and Parmesan lollipops

Starters on the table

Quinoa salad with avocado and vegetable vinaigrette

Zucchini carpaccio with fresh cheese

Poached egg with zucchini foam

Brie cheese toast with Andorran honey

Rose tomatoes with pesto

Main course

Scalloped vegetable rice with kimchi mayonnaise

Dessert

Our tiramisu

Whater, white wine and red wine from our cellar. Coffee



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