



CELEBRATION MENU

nº1

STARTERS

(to share between 4 diners)

Cod and mango salad

Hummus with male banana chips

Black timbale pudding, apple and caramelized onion

Iberian croquettes

MAIN COURSE OF CHOICE

Gilthead bream and cheese dumplings on caramelized onion with black rice and garnish pickled

or

Duck confit in citrus fruits and honey sauce with spicy risotto of mushrooms.

DESSERT

Brioche bread soaked in meringue milk and fried in butter with hazelnut ice cream

35,00 €

Price per person (including vat at the current rate)

Restaurante Ex Libris

C/ Infantas, 29 - 28004 Madrid

Tel.: 915 212 828 - Fax: 915 216 688

exlibris@lussohoteles.com





CELEBRATION MENU

n°2

STARTERS

(to share between 4 diners)

Tomato, basil and anchovies tartar with
crystalline bread toast

Broken eggs with Iberian ham, Guernika
peppers and truffle oil

Eggplant Musaka

Oxtail croquettes

MAIN COURSE OF CHOICE

Gratin cod with honey "alioli", black spaghetti,
tomato jam and wild asparagus slices
or

Grilled veal fillet of Ávila with potatoes,
mojo sauce and Padrón peppers

DESSERT

Brownie with violet ice-cream and
caramel chocolate rocks

40,00 €

Price per person (including vat at the current rate)

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CELEBRATION MENU

n°3

STARTERS

(to share between 4 diners)

Arúgula salad, blue cheese and nuts with pears dipped in grenadine

Iberian ham and pork loin with tomato and bread

Octopus and creamy potato puff pastry to the Galician style

Roquefort and apple croquettes

MAIN COURSE OF CHOICE

Hake in sweet paprika tempura with pea and mint puree
or

Marinated Iberian pork in teriyaki sauce, apple, ginger and caramelized "chalotas" (onion)

DESSERT

Homemade raspberry cheesecake

45,00 €

*Price per person
(including vat at the current rate)*

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CELEBRATION MENU

n°4

INDIVIDUAL STARTERS

Pumpkin cream with crunchy figs impregnated in blackberry liqueur, oil and mint emulsion

Creamy and spicy Risotto with mushroom

Foie mi-cuit breaded in pistachio with toasts, violet jam and passion fruit juice

Baby squid croquettes

FISH MAIN COURSE

Crusted tuna with oyster sauce, tomato petals and black olive caramel

Chef sorbet

MEAT MAIN COURSE

Beef cheeks on mushroom sponge cake, light parsnip, apple and crispy vegetables

DESSERT

Chocolate coulant with mango ice cream

50,00 €

*Price per person
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DRINKS OPTIONS

MENU Nº1

Montepinos mineral water

White wine Pilas Bonas D.O.P. Vino de Pago

Red wine Montesierra D.O. Somontano

Coffees and teas and glass of cava

MENU Nº2

Montepinos mineral water

White wine Blanco de Blancos V.T. de Cádiz

Red wine Barbaridad Roble D.O. Vinos de Madrid

Coffees and teas and glass of cava

MENU Nº3

Montepinos mineral water

White wine Atrium Chardonnay D.O. Penedés

Red wine Valdelacierva Crianza D.O. Rioja

Coffees and teas and glass of cava

MENU Nº4

Montepinos mineral water

White wine Sommos Colección Gewürtztraminer "Somontano"

Red wine Habla del Silencio V.T. de Extremadura

Coffees and teas and glass of cava

EXPLANATORY NOTES

We have a vast wine cellar in case you would like to change to any other wines. Please don't hesitate to discuss this option with our staff who will be delighted to help.

For group bookings and due to our personal service policy we have put in place the following rules:

- 1.- Bookings for dates will not be considered definite until they have been confirmed and the budget has been approved, which means that as soon as the booking is made and this is indicated it is less likely that you will lose the required date.
- 2.- A deposit of 15% of the total amount must be paid to confirm the reservation.
- 3.- All these menus are only for group bookings upper 8 persons.
- 4.- In the event of a total group cancellation, within ten days before the booking date, the deposit paid will be lost.
- 5.- At the time of the meal a 5% reduction in the number of guests is permitted. Anything above this will be charged.
- 6.- Payment of the rest of the services requested will be made after the event.

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