

# Sant Joan's Eve 2025

A magical night among gardens, sea, and fire.  
Gastronomy, wine, and spectacle by the Mediterranean.

## WELCOME IN THE GARDENS

Cava cocktail and Normandy oyster marinated on the spot

## MEDITERRANEAN APERITIF WITH SEA VIEWS

Enlivened by the amazing close-up magic of illusionist Marc Sabat

Iberian ham carving with crystal bread, tomato, and extra virgin olive oil  
Selection of organic cheeses and jams from Mas Brugarol (Baix Empordà)  
On-the-spot tasting of toasts with pâtés, terrines, and sobrassada from Mas  
Reixach

Blinis with smoked salmon and smoked dill butter

## WELCOME WINE PAIRING:

Pròposit blanc & negre · D.O. Empordà / Visionari rosat · D.O. Empordà  
Cava Parxet Bruta

## DINNER ON THE TERRACE OF RESTAURANT SA CONCA

During dinner, the Llops de Mar havaneres group will take us on a journey  
through seafaring tradition with their Mediterranean coastal songs.

## STARTER

Roast pularda cannelloni, truffled béchamel and its own roasting jus  
Wine pairing: Ramón Bilbao Limited Edition · D.O. Rioja

## MAIN COURSE

Grilled wild turbot supreme, celery root cream, baby vegetables and  
pil-pil sauce. Wine pairing: Garoina · D.O. Empordà

## PRE-DESSERT

Maresme strawberries with vanilla and light red fruit foam

## DESSERT

Sant Joan brioche cake with crème brûlée and chantilly  
Wine pairing: Cava Familia Oliveda Reserva

And after dinner... let the party begin!  
Music with resident DJ · Cocktail bar  
Fireworks show over the bay

**100€ INDOOR TABLE 120€ TERRACE TABLE**

20.00-20.30h