hcchotels
BARCELONA

Gastronomic offer 2026

hcc montblanc
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Coffee break

Basic €7.60

Coffee
Whole and skim milk
Plant-based milk
Assorted teas and infusions
Fruit juices

Sweet €10.30

Coffee
Whole and skim milk
Plant-based milk
Assorted teas and infusions
Fruit juices
Selection of sweet pastries

Mixed €15.90

Coffee
Whole and skim milk
Plant-based milk
Assorted teas and infusions
Fruit juices
Selection of sweet pastries
Selection of mini sandwiches

Coffee breaks can be served in the meeting room, in the bar or on the terrace.
The size of the event and availability will determine where they are served.

Prices are per person VAT included.



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Coffee break supplements

Beverages

Soft drinks	€3.50
1 additional thermo of coffee	€7.00
1 additional thermo of milk	€7.00

Sweet / salty

Selection of fresh fruit	€4.00
Selection of mini sandwiches	€5.50
Cake	€5.00
Selection of pastries	€3.25

Other

Capsule coffee machine + thermo of milk in the meeting room	€10.00
Extra coffee capsules + thermo of milk	€8.00
Basic coffee break permanent full-time	€12.00
Sweet coffee break permanent full-time	€15.00
Mixed coffee break permanent full-time	€19.90

Prices are per person VAT included.



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Business menu

Menu 1 €28.00

Carrot and leek cream soup with pumpkin seeds
Veal shank in wine sauce with sliced roasted potatoes
Mango and tangerine sorbet

Menu 2 €28.00

Quinoa salad with red-berry vinaigrette
Salmon supreme with orange sauce
Pineapple with vanilla ice cream

Drinks

Mineral water
White wine 3404 (DO Somontano)
Red wine Eguía (DO Rioja)
Coffee or tea

Menu only available in the restaurant for events with a meeting room.
The same menu is required for all diners.
Choices must be notified at least 10 days in advance.
You can switch dishes between the menus.
Cake (in addition to dessert) surcharge €5.00 per diner (VAT included).
Extras: Sparkling wine €4.00 per diner (VAT included).

Prices are per person VAT included.



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Business lunch

Menu €30.00

Whole-grain rice salad, sweetcorn, egg,
green beans and mozzarella pearls
Glass of carrot and leek cream soup
Rock & Roll veggies with tuna
Turkey skewer with barbecue sauce
Roast-meat croquettes
Crunchy chicken rings
Norwegian salmon skewers

Fresh cut fruit
Glass of creamy yoghurt with red-berry coulis

Drinks

Mineral water
Soft drinks
White wine 3404 (DO Somontano)
Red wine Eguía (DO Rioja)
Coffee or tea

Menu only available in the restaurant for events with a meeting room.
Cake (in addition to dessert) surcharge €5.00 per diner (VAT included).
Extras: Sparkling wine €4.00 per diner (VAT included).

Prices are per person VAT included.



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Coctetail

Menu 1 €40.00

Iberian ham and spreaded bread with tomato
Selection of cheeses with breadsticks
Marinated salmon spoon
Tuna and vegetables rock&roll
Fuet tartare
Roast-meat croquettes
Spherified patatas bravas
Iberian pork ravioli
Prawn lollipop

Selection of mini pastries

Drinks

Mineral water
Soft drinks
Beer
White wine 3404 (DO Somontano)
Red wine Eguía (DO Rioja)
Cava St. Gorg Brut Nature
Coffee or tea

Supplement: Fideuá €6 / Mushroom risotto €4

Served in the restaurant or private room.
Extra cake (in addition to dessert) €5.00 per person, VAT included.

Prices are per person VAT included.



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Coctetail

Menu 2 €48.00

Iberian ham and spreaded bread with tomato
Cherry tomato and mozzarella skewer with pesto
Marinated salmon spoon
Foie crocanti
Fuet tartare
Roast-meat croquettes
Spherified patatas bravas
Krustyllant crunchy ball with cod and aioli
Mini bao bun with beef cheeks meat
Basket of octopus

Selection of mini pastries

Drinks

Mineral water
Soft drinks
Beer
White wine 3404 (DO Somontano)
Red wine Eguía (DO Rioja)
Cava St. Gorg Brut Nature
Coffee or tea

Supplement: Fideuá €6 / Mushroom risotto €4

Served in the restaurant or private room.
Extra cake (in addition to dessert) €5.00 per person, VAT included.

Prices are per person VAT included.



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Celebration menu

Menu 1 €37.00

STARTER

Truffled chicken cannelloni with Parmesan biscuit

MAIN

Crunchy ham hock with mushroom sauce and potatoes au gratin

or

John Dory with citrus oil

DESSERT

Mango and tangerine sorbet

or

Chocolate and raspberry mousse biscuit

Drinks

Mineral water
White wine 3404 (DO Somontano)
Red wine Eguía (DO Rioja)
Cava St. Gorg Brut Nature
Coffee or tea

The same menu is required for all diners.
Choices must be notified at least 10 days in advance.
Served in the restaurant, ask about the surcharge for a private room.
Cake (in addition to dessert) surcharge €5.00 per diner (VAT included).

Prices are per person VAT included.



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Celebration menu

Menu 2 €45.00

STARTER

Roasted lobster bisque with prawns

MAIN

Beef cheeks with red-wine jus and potatoes au gratin

or

Golden cod fillet with a touch of romesco

DESSERT

Dark chocolate and hazelnut ingot

or

Cheesecake with red berries

Drinks

Mineral water

White wine 3404 (DO Somontano)

Red wine Eguía (DO Rioja)

Cava St. Gorg Brut Nature

Coffee or tea

The same menu is required for all diners.
Choices must be notified at least 10 days in advance.
Served in the restaurant or private room.
Cake (in addition to dessert) surcharge €5.00 per diner (VAT included).

Prices are per person VAT included.



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Finger food on table

Menu €47.00

APPETISERS

Iberian ham and crispy bread with tomato
Cherry tomato and mozzarella skewer with pesto
Mini bao bun with beef cheeks meat
Krustyllant crunchy ball with cod and aioli
Spherified patatas bravas

MAIN

Beef cheeks in red wine sauce with potatoes au gratin
or
Cod fillet with a touch of romesco

DESSERT

Chocolate raspberry mousse ice cream
or
Pineapple with vanilla ice cream

Drinks

Mineral water
White wine 3404 (DO Somontano)
Red wine Eguía (DO Rioja)
Sparkling wine St. Gorg Brut Nature
Coffee or tea

Choices must be notified at least 10 days in advance.
Menu available for a maximum of 30 diners.
Served in the restaurant or private room.
Cake (in addition to dessert) surcharge €5.00 per diner (VAT included)

Prices are per person VAT included.



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Vegan menu options

Menu 1

Green salad with avocado cubes and veggie vinaigrette
Chickpeas sautéed with vegetables, broccoli
and curry rice
Lemon sorbet

Menu 2

Timbale of sautéed spinach and raisins
Stir-fried noodles with tofu and peppers
Fresh fruit salad

Drinks

Mineral water
White wine 3404 (DO Somontano)
Red wine Eguía (DO Rioja)
Coffee or tea

Dishes that can go with any menu from the culinary options.
Conditions apply based on the main menu chosen.



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Welcome drink

Welcome drink 1 €4.50

Client's selection of beverage:

- Wine
- Cava
- Soft drink

Welcome drink 2 €8.50

Client's selection of beverage:

- Wine
- Cava
- Soft drink

Chips, olives and nuts

Welcome drink 3 €15.90

Client's selection of beverage:

- Wine
- Cava
- Soft drink

Chips, olives, nuts, sliced fuet and roasted-meat croquettes.

Choices must be notified at least 10 days in advance.
Welcome drinks can be served in the meeting room, in the bar or on the terrace.
The size of the event and availability will determine where they are served.

Prices are per person VAT included.

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