

ROC BLANC HOTEL

THE SPIRIT OF THE FESTIVE SEASON, SERVED AT THE TABLE

HOTEL ★★★★S SPA
ROC BLANC
ANDORRA



24.12.26

CHRISTMAS EVE

At 7:00 pm, our youngest guests will experience the magic of Christmas with the arrival of Santa Claus, who will greet them and spread smiles, filling the evening with excitement and wonder.

From 8:00 pm, our El Pi restaurant will open its doors to welcome you with a special tasting menu, thoughtfully created for this occasion, so you can celebrate this magical evening with your loved ones.

TASTING MENU

Welcome Appetisers

Glass of Cava

Crispy Parmesan with foie gras mousse
and apple compote

Creamy Iberian ham croquette

Salmon tartare spoon
with avocado and a hint of lime

Mini roasted aubergine cannelloni
with feta and Mediterranean herbs

STARTER

Crab and avocado salad timbale with green apple,
citrus fruits and a delicate Cava emulsion

FISH

Pan-seared hake fillet with roasted langoustine
and seafood velouté

MEAT

Slow-cooked tender beef with truffled potato parmentier,
seasonal mushrooms and its own jus

DESSERT

Roc Blanc Christmas Chocolate
Delicate Jijona nougat, vanilla and milk chocolate
mousse with toasted almonds

To FINISH

Artisan neules (traditional Catalan Christmas wafers)
and a selection of nougat

Coffee and infusions

PRICE PER PERSON

€ 95

Beverages not included.
IGI (Andorran VAT) included.



CHRISTMAS EVE CHILDREN'S MENU

DINNER

APPETISER
Iberian ham croquette

STARTER
Creamy vegetable velouté
with crispy croutons

MAIN COURSE
Crispy chicken supreme served
with homemade French fries

DESSERT
Warm chocolate fondant
with vanilla ice cream

DRINKS INCLUDED

Water and soft drinks

DRINKS INCLUDED
Water and soft drinks

€35 **per child**

(4 to 11 years old) IGI included.

Children under 3 years old eat free of charge.



25.12.26

CHRISTMAS DAY LUNCH

Celebrate Christmas with your family at our El Pi restaurant, from 1:00 pm.

Christmas Day lunch is all about family reunions and cherished traditions.
At Roc Blanc Hotel, we want you to feel right at home, enjoying a special menu featuring the most traditional flavours of the festive season.

Book your table and share the magic of this very special day with us.

TASTING MENU

Glass of Cava

Foie gras bonbon with crispy almond
and Pedro Ximénez reduction

Crispy mini coca topped with smoked salmon,
dill cream and trout caviar

Prawn, mango and avocado spoon
with a hint of lime

STARTER

Traditional Christmas Escudella
Traditional clear broth served with
galets pasta and homemade meatball

FISH

Roasted turbot fillet with celeriac cream
and cava butter sauce

MEAT

Slow-roasted lamb shoulder
with traditional oven-baked potatoes,
glazed pearl onions and its own jus

DESSERT

Crunchy almond nougat mousse
with white chocolate glaze

To FINISH

Artisan neules (traditional Catalan Christmas wafers)
and a selection of nougat

Coffee and infusions

PRICE PER PERSON

€75

Beverages not included.
IGI (Andorran VAT) included.



CHRISTMAS DAY CHILDREN'S MENU

LUNCH

STARTER

Traditional Christmas cannelloni baked
with a delicate béchamel sauce

MAIN COURSE

Iberian pork tenderloin medallions served
with homemade French fries and a delicate cheese sauce

DESSERT

Chocolate brownie with cream ice cream

DRINKS INCLUDED

Water and soft drinks

€ 35 **per child**

(4 to 11 years old) IGI included.

Children under 3 years old eat free of charge.



26.12.26

ST STEPHEN'S DAY LUNCH

St Stephen's Day is a time for family reunions and continuing the festive celebrations, a special occasion to gather around the table and enjoy time with family and friends.

At L'Entrecôte restaurant, you can celebrate this cherished tradition with a special menu inspired by classic cuisine, created to keep the spirit of Christmas alive.

TASTING MENU

Welcome Appetisers

Glass of Cava

Crispy mini coca topped with escalivada
(roasted Mediterranean vegetables)
and Cantabrian anchovy

Cod fritter with a delicate aioli

Quail egg with sobrasada and honey cream

STARTER

Our traditional St Stephen's Day cannelloni, made with roasted meats
and topped with creamy béchamel sauce and Parmesan cheese

FISH

Confit cod fillet served on a bed of leek cream,
with extra virgin olive oil and seasonal vegetables

MEAT

Slow-cooked Iberian pork cheeks
with creamy sweet potato purée,
roasted pearl onions and their own jus

DESSERT

Roc Blanc Pijama – Our Signature Version
Creamy vanilla flan, pineapple, candied peach,
artisan ice cream and light whipped cream

To FINISH

Artisan neules (traditional Catalan Christmas wafers)
and a selection of nougat

Coffee and infusions

PRICE PER PERSON

€ 65

Beverages not include*d.*

€ 25 **per child**

(4 to 11 years old) IGI included.

Children under 3 years old eat free of charge.



31.12.26

NEW YEAR'S EVE GALA DINNER

Guests choosing the Gala Dinner will begin the evening
with a welcome reception in the hotel lobby at 8:00 pm.

From 9:00 pm, our exclusive Gala Menu will be served,
featuring a special selection of fine ingredients that bring together
the flavours of land and sea, creating the perfect setting
for a truly unforgettable evening.

The celebrations will culminate with the traditional twelve midnight chimes
and the twelve lucky grapes to welcome the New Year 2027,
followed by live music to keep you dancing until 3:00 am.

GALA WELCOME RECEPTION
AT ROC BLANC HOTEL LOBBY

Glass of Taittinger Brut Réserve Champagne

Gillardeau oysters with lemon and shallot vinaigrette

Acorn-fed Iberian ham served with crispy crystal bread,
tomato and extra virgin olive oil

Selection of cheeses served with crispbreads, nuts and preserves

Beef steak tartare on crispy bread

Foie gras mi-cuit with toasted brioche and apple compote

Creamy Iberian ham croquettes

Mini salmon tartare tartlet with avocado and a hint of lime

Tempura prawn with a delicate dipping sauce

Crispy roast beef bite with wholegrain mustard and caramelised onion

Mini toasted truffled sandwich with Iberian ham and cheese

Caprese skewer with mozzarella, cherry tomato and fresh basil

Mini pizza bite with tomato, mozzarella and cooked ham



STARTER

Red prawn carpaccio with citrus fruits,
extra virgin olive oil and fresh herbs.

FISH

Roasted wild turbot
with creamy pumpkin purée,
Champagne beurre blanc and caviar

MEAT

Aged beef tenderloin with potato mille-feuille,
seasonal mushrooms and truffle sauce

DESSERT

New Year's Eve Citrus Delight
White chocolate mousse with honey and olive oil,
featuring a citrus and orange centre

WINE SELECTION

Taittinger Brut Réserve
Champagne

Louis Jadot Chablis
Chablis AOC · Chardonnay

Artadi Viñas de Gain
Rioja · Tempranillo

Mineral water

AT MIDNIGHT

The Twelve Lucky Grapes
Taittinger Brut Réserve Champagne
to toast the New Year

To FINISH

Artisan neules
(traditional Catalan Christmas wafers)
and a selection of nougat

Coffee and infusions

PRICE PER PERSON

€ 335

IGI included.



NEW YEAR'S EVE CHILDREN'S MENU

LA VALL ROOM

Our youngest guests will also enjoy
the Gala Welcome Reception in the hotel lobby.

STARTER

Roast meat cannelloni baked with
creamy béchamel sauce and Parmesan cheese

MAIN COURSE

Grilled beef tenderloin served with French fries

DESSERT

Vanilla and chocolate ice cream sundae
with brownie and petits fours

AT MIDNIGHT

The Twelve Lucky Grapes

PRICE PER PERSON

€ 110

per child (4 to 11 years old) IGI included.

Children under 3 years old eat free of charge.



1.1.27

NEW YEAR'S DAY LUNCH

Welcome the first day of January with a special New Year's Day lunch, created to be enjoyed with family and friends.

Our New Year's Day Menu features a selection of festive dishes prepared with seasonal ingredients, combining traditional and contemporary flavours to start 2027 on a delicious note.

APPETISER

Crispy marinated tuna cubes
with delicate guacamole and fresh sprouts

STARTER

Pumpkin and orange velouté
with crispy Iberian ham

MAIN COURSE

Hake supreme with beurre blanc sauce
and winter vegetables
OR
Duck magret à l'orange
with caramelised sweet potato cubes

DESSERT

White chocolate mousse with a candied orange
centre and crispy streusel

MIGNARDISES

Nougat and traditional Catalan
Christmas wafers (neules)

PRICE PER PERSON

€ 95

Beverages not included.

€ 35 **per child**
(4 to 11 years old) IGI included.
Children under 3 years old eat free of charge.