

The logo for arcs restaurant, featuring the word "arcs" in a white, lowercase, sans-serif font on a dark blue background.The logo for arcs restaurant, featuring the word "RESTAURANT" in a white, uppercase, sans-serif font on a dark blue background.

GROUPS MENUS 2019



GROUPS MENUS A or B

WELCOME APERITIF

STARTERS TASTING MENUS

(common for all people)

SALT CURED FOIE WITH UNCOMMON PRESERVES

•
LETTUCE SALAD WITH RED FRUITS VINAIGRETTE, SALMON TATAKI WITH SOJA AND SESAME
AND WASSABI WITH APPLE ICE-CREAM

•
FRESH PASTE STUFFED WITH BLACK TRUFFLE WITH CREAM OF CHEESE AND HAZELNUTS

YOU SHOULD CHOOSE THE MAIN COURSE AND DESSERTS:

OPTION "A"

CANELONI ORANGE DUCK CRUNCHILY WRAPPED
DRESSED WITH RED WINE AND SPICES SAUCE

OR

HAKE SUPREME WITH RED PRAWN CREAM AND
CONFIT POTATO AND VEGETABLES

OPTION "B"

ROASTED VEAL TO LOW TEMPERATURE WITH
VERMUT SAUCE AND SEASONAL MUSHROOMS

OR

COD FISH WITH BASIL AND PINE NUTS SAUCE, WITH
CARAMELIZED GOAT CHEESE

DESSERTS TO TRIED:

Digestive Dessert

YOGURT CREAM WITH MANGO AND PASSION FRUIT AND RUM CANDY

Sweet dessert

CLASSIC CAKE OF APPLE BAKED WITH CINAMON ICE CREAM

Chocolate dessert

FONDANT BLACK CHOCOLATE WITH VANILLA CREAM AND RASPBERRY SORBET

WINES

WHITE AND RED WINES TARRAGONA REGIONS
MINERAL WATER
COFFEE OR TEAS

Liqueurs not included

40 + IVA = 44 €

44,55+ IVA = 49 €

Carrer Misser Sitges, 13 (Casc Antic)
43003 Tarragona
Tel: 977 218 040
www.restaurantarcs.com
info@restaurantarcs.com



GROUP MENÚS

C or D

WELCOME APERITIF

STARTERS TASTING MENUS

(common for all people)

SALT CURED FOIE WITH UNCOMMON PRESERVES

•
LETTUCE SALAD WITH RED FRUITS VINAIGRETTE, SALMON TATAKI WITH SOJA AND SESAME
AND WASSABI WITH APPLE ICE-CREAM

•
COD FISH AND SQUID INK BALLS, WITH RED PRAWNS CREAM

YOU SHOULD CHOOSE THE MAIN COURSE AND DESSERTS:

OPTION "C"

ROAST BABY PIG AT LOW TEMPERATURE WITH
*PARMENTIER OF SWEET YELLOW POTATO WITH CURRY,
AND LITTLE ONIONS*

SEA BREAM WITH "ORIO" SAUCE WITH
SQUID SAUTED, ARTICHOKE AND TENDER GARLIC

OPTION "D"

VEAL FILET WITH BRANDY SAUCE AND BLACK TRUFFLE
POTATO AND EMMENTHAL GRATIN
OR

SUPREME TURBOT DRESSED WITH COCKLE CREAM
CAVA AND WILD RICE

DESSERTS TO TRIED:

Digestive dessert

"PIÑA COLADA" PINEAPPLE JUICE WITH COCONUT ICECREAM

Sweet dessert

CHEESECAKE WITH MANDARINE SORBET

Chocolate dessert

FONDANT BLACK CHOCOLATE WITH VANILLA CREAM
AND RASPBERRY SORBET

WINES

WHITE AND RED WINES TARRAGONA REGIONS
MINERAL WATER
COFFEE OR TEAS

Liqueurs not included

48,18+ IVA = 53 €

52,72+ IVA = 58 €

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TASTING MENU

WELCOME APERITIF

RED PRAWN CARPACCIO OF TARRAGONA WITH
WALNUTS OIL AND BLACK SALT

•

SALT CURED FOIE WITH DIVERSE UNCOMMON PRESERVES

••

RED TUNA FISH AND SALMON TARTAR DRESSED WITH VINAIGRETTE OF
VEGETABLES, AND ROASTED APPLE ICE-CREAM

•••

SEA BREAM WITH "ORIO" SAUCE
WITH SQUID SAUTED, ARTICHOKE AND TENDER GARLIC

••••

VEAL FILLET "TOURNEDÓ" WITH BRIOIX, TRUFFLE SAUCE,
POTATO AND EMMENTHAL GRATIN

•••••

Digestive Dessert

"GINTONIC" SHERBET WITH CANDY LEMON AND GELATIN GIN

•••••

Chocolate Dessert

BLACK CHOCOLATE WITH ORANGE

••••••

Tasting wines:

White "PETITES ESTONES" D.O. TERRA ALTA

Red "ESTONES GS" D.O. MONTSANT

CAVA "AT ROCA" BRUT RESERVA

•

MINERAL WATER

COFFEE AND TEAS

** LIQUEURS NOT INCLUDED

58,18 + IVA = 64 €

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OBSERVATIONS

- If you accepted, you must to send us the confirmation to fax, e-mail or telephone, and to make the reservation.
- You must to communicate us with one week in advance the menu you had choose.
- The taxes 10% IVA are Included.

Will be waiting for your reply.
King regards,

Tarragona, 2019

RESTAURANT ARCS,

Carlos Llobet
Gerente
Merche Pareja
Administración

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