Imagine eating dinner in the first dining room designed by Antoni Gaudí. Now, Casa Vicens offers you the chance: an exclusive dinner in the first house designed by Gaudí. The meal will be prepared by the Hofmann restaurant, which offers three different menus to choose from, with dishes that have been awarded a Michelin star.

**Menu Casa Vicens**
- Welcome drink
- Mí-cuit duck foie gras with red wine jelly, almond cream and kumquat confit
- Roasted sea bass with seasonal vegetables, tofu and pine nut vinaigrette
- Iberian pork shoulder, parsnip cream, sautéed forest mushrooms, kimchi sauce and umami glaze
- Chocolate sponge (64% manjari chocolate, banana and caramel)

**Menu Gaudí**
- Welcome drink
- Textured raff tomato salad with burrata cheese and smoked eel
- Veal and foie gras cannon with truffled cream sauce and parmesan crisp cod ajoarriero; stewed
- Cod confit, with garlic and peppers, Basque oil oil sauce and a dusting of Iberian ham
- Cheese cake (cheese mousse, cream, strawberry jam and raspberry and almond crumble)

**Menu Barcelona**
- Welcome drink
- Cauliflower cream, with a low temperature cooked egg, belly bacon confit and black truffle
- Carnaroli rice risotto with roasted clams and sea urchin roe
- Veal tenderloin with a shaving of foie gras, laminated potato and “périgourdine” sauce
- Baba Bubble (rum, vanilla and pear)

All menus include DO Penedès wines and cava. Water and coffee.

**Supplement:**
- 30-minute guided tour before dinner.
- After-dinner drink or liquor.
- Stereo.

*These supplements must be booked in advance.*

**Form of payment:**
Bank transfer (at least 48 hours in advance).

Make your booking at sales@casavicens.org

**Capacity:**
Minimum of 10 people or equivalent, maximum of 18 people.
All diners must agree on the same menu.

**Times:**
October to March: from 7.30 pm to 11 pm.
April to September: from 8.30 pm to 11.30 pm.