

saddle



Enjoy a Gastronomic Experience at Home

Transform your home into the perfect setting for your next celebration with our in-home catering service. We specialise in offering personalised menus to suit your tastes and needs, whether it's for an intimate dinner, birthday, family reunion or corporate event.

Choose one dish from each column

Starter

(to be chosen before the event)

Quail rosette

Wild mushroom sauce and pinenut parfait

Grilled artichokes

Iberian pork jowl, and sabayon

Garrucha red prawn

Served raw, almond ajoblanco and green pod bilbaina

First course

(to be chosen before the event)

Line caught hake

Lemon pil-pil, piparra basque pepper broth and snow peas

Wild sea bass

Tarragon beurre monté and grilled leek

Wild turbot

Beurre noir and endive

Second course

(to be chosen before the event)

Veal shank

Tribute to Santi Santamaria

Rubia gallega breed beef tenderloin

And Bourguignon sauce

Mont Royal squab

With potato gnocchi and squab meatballs

Postre

(a elegir un plato antes del evento)

Tanzanian cacao

Every part of the bean in one creation

Babà au rhum

Vanilla chantilly and molasses ice-cream

Spring vacherin

Citrus and honey



Israel Ramirez, Restaurant Manager

Wine

André Clouet Grande Réserve

Champagne

Lapola

Ribeira Sacra - White wine

Abadía Retuerta Selección

Castilla y León - Red wine

Jorge Ordóñez Nº2 Victoria

Málaga - Vino Dulce

- 50 -

Prices are in Euros. VAT 10% included.

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NUESTROS EXTRAS



Plus Ultra Wines

Bollinger La Grande Année - Champagne

As sortes - Valdeorras

Mauro VS - Castilla y León

Emrich Schönleber Frühlingsplatzen Spätlese

- 150 -

Extra black truffle (5 gr.)

Tuber melanosporum, supplement (subject to seasonal availability)

- 20 -

King Crab and Oscietre caviar (15g)

Black truffle beurre blanc

- 95 -

Caviar tin

Blinis and crème fraîche

100 gr, - 400 -

200 gr, - 780 -

Oysters with mignonette sauce

Price per person

- 68 -



Pablo Laya, Chef del restaurante

Service includes the following

Private kitchen and dining room service (2 chefs and 2 waiters for every 10 guests)

Private kitchen and dining room service 10 guests with a maximum of 20 people
(3 chefs and 3 waiters)

6 hours of service (2 hours of preparation and 4 hours of service). Extra hour 120€

Personalised menu according to your preferences

Crockery

Transport

Would be excluded

Spirits

Glassware

Possibility to contract flowers, violinist, etc...

The minimum cost for the event is 2700€

This service is for a maximum of 20 people

Payment terms:

- Payment method is 50% at booking confirmation and the other 50% the day after the Event. Both payments can be made by bank transfer or credit card.
- The service is not guaranteed until we receive proof of payment.
- The full number of people contracted will be invoiced.

Cancellation policy:

- There is no penalty (0%) if cancellation occurs not later than 15 days before the event date.
- 50% penalty of the base (full deposit) if cancellation occurs within 7 days of the event.

Transfer in cc

SABADELL IBAN CODE ES42 0081 0119 7100 0172 2278

SWIFT CODE BSAB ESBB

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