



# MENUS



*[www.restaurante-petitcomite.com](http://www.restaurante-petitcomite.com)*

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## CONTACT

*+34 910 70 93 03*

*Calle de la Reina, 15*

*28004, Madrid*

# *Menu D'ici*

*(valid from Monday to Friday noon and Monday to Thursday evening)*

**25€ (VAT included)**

*Mise en bouche*



*Iberian Ham and Semi cured Manchego cheese "El Chisquero" D.O. Castilla La Mancha*

*&*

*Petit Comité's homemade croquettes: of Boletus Edulis, of monkfish and shirmps and of blue cheese with walnuts*



*Blind Paella with baby cuttlefish and prawns with saffron and al-i-oli*

*Or*

*Grilled hake fillet and sauteed vegetable noodles*

*Or*

*Beef Entrecote with New Bridge potatoes and Padrón green peppers*



*Dessert of the Chef*

*Or*

*Homemade Tiramisú with custard cream*

*Or*

*Colonel lemon Sorbet with Cava*



*First to share, second and dessert to choose*

*Water and 2 drinks included, Soft drink, Beer, Glass of house wine (1 bottle of house wine = 6 drinks)*

*Open bar option 3 EUR - Coffee / tea 1.50 EUR*

# Menu Week

*(valid from Monday to Friday noon and Monday to Thursday evening)*

**30€ (VAT included)**

*Mise en bouche*



*Scrambled poultry eggs with mushrooms and truffles*

*ℳ*

*Salmon tartar with tomato concassé, avocado, scallion and escarole*

*ℳ*

*Petit Comité's homemade croquettes: of Boletus Edulis, of monkfish and shrimps and of blue cheese with walnuts*



*Toasted fideuá with duck confit and artichokes with roasted foie and honey al-i-oli*

*Or*

*Grilled squid with caramelized red onions, romesco sauce and potato chips*

*Or*

*Beef Entrecote with New Bridge potatoes and Padrón green peppers*



*Dessert of the Chef*

*Or*

*Homemade Tiramisú with custard cream*

*Or*

*Colonel lemon Sorbet with Cava*



*First to share, second and dessert to choose*

*Water and 2 drinks included, Soft drink, Beer, Glass of house wine (1 bottle of house wine = 6 drinks)*

*Open bar option 3 EUR- Coffee / tea 1.50 EUR*

# *Menu PETIT*

*35€ (VAT included)*

*Mise en bouche*

*Petit Comité's homemade croquettes: of Boletus Edulis, of monkfish and shrimps and of blue cheese with walnuts*

*&*

*Sautéed varied mushrooms with country egg yolk and truffle*

*&*

*Salmon tartar with tomato concassé, avocado, scallion and escarole*

*Toasted fideuá with duck confit and artichokes with roasted foie and honey al-i-oli*

*Or*

*Cantabrian hake in a white cava sauce, with prawns and bimi*

*Or*

*Veal cheek stuffed with Boletus Edulis, pumpkin compote and its juice with Port wine*

*Homemade Tiramisú with custard cream*

*Or*

*Broken Idiazábal cheese cake coated with fig paste and Patxaran candy*

*Or*

*Colonel lemon Sorbet with Cava*

*First to share, second and dessert to choose*

*Water and 2 drinks included, Soft drink, Beer, Glass of house wine (1 bottle of house wine = 6 drinks)*

*Open bar option 3 EUR - Coffee / tea 1.50 EUR*

# Menu CHAPO

40€ (VAT included)

*Mise en bouche*

●  
*Crispy wrapper of camembert cheese with mango chutney and red fruit sauce*

*ℰ*

*Salmon tartar with tomato concassé, avocado, scallion and escarole*

*ℰ*

*Dices of bull tail meat coated with cereals in its juice and vegetable cream*

●  
*Toasted fideuá with duck confit and artichokes with roasted foie and honey al-i-oli*

*Or*

*Cod fillet on potato and hummus bed with sweet roasted red peppers*

*Or*

*Grilled Iberian pork "de bellota" on smooth mashed potatoes, roquette and mushroom and truffle sauce*

●  
*Homemade Tiramisu with custard cream*

*Or*

*Thin apple cake served mild-warm with vanilla ice-cream*

*Or*

*Colonel lemon Sorbet with Cava*

●  
*First to share, second and dessert to choose*

*Water and 2 drinks included, Soft drink, Beer, Glass of house wine (1 bottle of house wine = 6 drinks)*

*Open bar option 3 EUR - Coffee / tea 1.50 EUR*

# *Menu REINA*

## *50€ (VAT included)*

*Mise en bouche & Glass of Cava*

*Crispy wrapper of camembert cheese with mango chutney and red fruit sauce*

*&*

*Grilled octopus over potatoes with paprika, white asparagus and truffle foam*

*&*

*Mi-cuit de foie gras with toasts and Pedro Ximénez sauce*

*Tagliatelle fait maison with shrimps and boletus on creamy saffron sauce*

*Or*

*Grilled bluefin tuna of Almadraba in soya and honey emulsion and grilled vegetable noodles*

*Or*

*Sirloin steak with gratin Dauphinois, green beans bundle and sauce to choose*

*Homemade Tiramisu with custard cream*

*Or*

*Black chocolate fondant with white chocolate sauce, caramel and vanilla ice cream*

*Or*

*Colonel lemon Sorbet with Cava*

*First to share, second and dessert to choose*

*Drinks included, Soft drink, Beer, house wine & Coffee / tea*

# *Tasting Menu 1*

*40 € (VAT included, min. 2 people, max. 6 people)*

*Mise en bouche*



*Petit Comité's homemade croquettes: of Boletus Edulis, of monkfish and shrimps and of blue cheese with walnuts*



*Salmon tartar with tomato concassé, avocado, scallion and escarole*



*White asparagus yolks DO Navarra, muslin of boletus, mushrooms and cecina*



*Grilled squid with caramelised red onions, romesco sauce and potato chips*



*Duck breast fillet with cranberry sauce, Green beans bundle and potato pie*



*Homemade mini-desserts selection*



*French and Spanish wine pairing*



# *Tasting Menu 2*

*50 € (VAT included, min. 2 people, max. 6 people)*

*Mise en bouche & Glass of cava*



*Crispy wrapper of camembert cheese with mango chutney and red fruit sauce*



*Dices of bull tail meat coated with cereals in its juice and vegetable cream*



*Grilled octopus over potatoes with paprika, white asparagus and truffle foam*



*Grilled bluefin tuna of Almadraba in soya and honey emulsion and grilled vegetable noodles*



*Tender Sirloin steak Rossini (fresh grilled foie gras) and its garrison*



*Homemade mini-desserts selection*



*French and Spanish wine pairing*



# *Menu French Flavour*

## *40€ (VAT included)*

*Mise en bouche*

●  
*Grilled scallops on smoked cauliflower muslin, snow-peas and flying fish roe*

*Or*

*Perigourdine salad with foie gras mi cuit, ham and confit duck, sweetbreads with raspberry vinaigrette*

*Or*

*Mi-cuit de foie gras with toasts and Pedro Ximénez sauce*

●  
*Tagliatelle fait maison with shrimps and boletus on creamy saffron sauce*

*Or*

*Cantabrian hake in a white cava sauce, with prawns and bimi*

*Or*

*Duck breast fillet with cranberry sauce, green beans bundle and potato pie*

●  
*Homemade Tiramisú with custard cream*

*Or*

*Chocolate brownie with white chocolate sauce, caramel and vanilla ice cream*

*Or*

*Colonel lemon Sorbet with Cava*

●  
*To choose 1 first, 1 second and 1 dessert*

*Water and 2 drinks included, Soft drink, Beer, Glass of house wine (1 bottle of house wine = 6 drinks)*

*Open bar option 3 EUR - Coffee / tea 1.50 EUR*

# *Menu Iberian Flavour*

## *40€ (VAT included)*

*Mise en bouche*

●  
*Grilled octopus and potatoes with paprika with a white asparagus and truffle foam*

*Or*

*Dices of bull tail meat coated with cereals in its juice and vegetable cream*

*Or*

*Iberian Ham and Semi cured Manchego cheese "El Chisquero" D.O. Castilla La Mancha*

●  
*Blind Paella with chipiron and prawns with saffron and al-i-olí*

*Or*

*Grilled squid with caramelised red onions, romesco sauce and potato chips*

*Or*

*Grilled Iberian pork "de bellota" on smooth mashed potatoes, roquette and mushroom and truffle sauce*

●  
*Homemade Tiramisu with custard cream*

*Or*

*Broken Idiazábal cheese cake coated with fig paste and Patxaran candy*

*Or*

*Colonel lemon Sorbet with Cava*

●  
*To choose 1 first, 1 second and 1 dessert*

*Water and 2 drinks included, Soft drink, Beer, Glass of house wine (1 bottle of house wine = 6 drinks)*

*Open bar option 3 EUR- Coffee / tea 1.50 EUR*

# *Menu Fusión*

## *40€ (VAT included)*

*Mise en bouche*

*Seafood salad with whole prawns, octopus and scallop, with vinaigrette and flambéed with Pastis*

*Or*

*White asparagus yolks DO Navarra, muslin of boletus, mushrooms and cecina*

*Or*

*Poached egg on a bed of foie gras cream with mushroom duxelle and crispy straw potatoes*

*Or*

*Toasted fideuá with duck confit and artichokes with roasted foie gras*

*Or*

*Grilled bluefin tuna of Almadraba in soya and honey emulsion and grilled vegetable noodles*

*Or*

*Sirloin steak with gratin Dauphinois, green beans bundle and sauce to choose*

*Or*

*Homemade Tiramisú with custard cream*

*Or*

*Thin apple cake served mild-warm with vanilla ice-cream*

*Or*

*Colonel lemon Sorbet with Cava*

*Or*

*To choose 1 first, 1 second and 1 dessert*

*Water and 2 drinks included, Soft drink, Beer, Glass of house wine (1 bottle of house wine = 6 drinks)*

*Open bar option 3 EUR - Coffee / tea 1.50 EUR*

# *Menú Vegetariano*

## *35€ (VAT included)*

*Mise en bouche*

●  
*Gazpacho (typical cold tomato soup) with apple sorbet and shrimp ceviche*

*Or*

*Yolks of asparagus of Navarre with vinaigrette to the apple balsamic*

*Or*

*Mosaic of seasonal mushrooms with truffle aroma*

●  
*Ratatouille from La Mancha Region with tomato, onion, peppers, zucchini and aubergine with Croutons*

*Or*

*Vegetables Couscous with chick-peas, pumpkin, zucchini, carrot and caramelized onion and raisins sauce*

●  
*Homemade Tiramisú with custard cream*

*Or*

*Duo of Strawberries and raspberries with juice of citrus fruits*

*Or*

*Colonel lemon Sorbet with Cava*

●  
*To choose 1 first, 1 second and 1 dessert*

*Water and 2 drinks included, Soft drink, Beer, Glass of house wine (1 bottle of house wine = 6 drinks)*

*Open bar option 3 EUR - Coffee / tea 1.50 EUR*

# *Example of Menus of the day*

## *Menú del día*

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*Gazpacho andaluz*

*Ensalada mixta*

*Crema de Verduras*

*Tortilla de patatas*

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*Cinta de Lomo salsa champiñones*

*Hamburguesa con Patatas fritas y ensalada*

*Filete de Merluza con arroz*

*Risotto del mar*

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*Postres caseros*

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*Agua, refresco, copa de vino, postre o café incluido*

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*10,00 EUR*

## *Menú Ejecutivo*

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*Milhojas de mouse de pato y cebolla*

*Ensalada italiana*

*Risotto de champiñones y parmesano*

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*Entrecot con salsa de vino dulce*

*Magret de pato con salsa de naranja y puré*

*Merluza estilo fish and chips*

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*Postres caseros*

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*Agua, refresco, copa de vino, postre o café incluido*

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*19,95 EUR*



*Petit Comité Staff is at your disposal for any questions you wish to make,  
also feel free to contact us if you would like to customize  
your Christmas menu or organise any kind of event.*

*Best wishes,*

*Petit Comité Staff*

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*CONTACT*

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