



MENUS



www.restaurante-petitcomite.com

contact@restaurante-petitcomite

CONTACT

91 521 75 52

C/Reina, 15

28004, Madrid

Menu Week

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

25€ (VAT not included)

Mise en bouche



Seasonal mushrooms cream with quail egg, foie gras and asparagus tips

OR

Spinach and goat cheese salad with mango chutney in a honey and mustard vinaigrette



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

OR

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

OR

Veal sorloin with Puente Nuevo potatoes and Padrón green peppers



Egg flan covered in caramel

OR

Colonel lemon Sorbet with Cava



2 Drinks included (Soft drink, beer, glass of Red wine Carlos Serres crianza or White Heredad de Peñalosa)



Menu PETIT

40€ (VAT not included)

Mise en bouche

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

∫

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

∫

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

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

OR

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

●

Homemade Tiramisu with custard cream

OR

Broken Idiazábal cheese cake coated with fig paste and Patxaran candy

OR

Colonel lemon Sorbet with Cava

●

Wine included (D.O. Rioja: Red Carlos Serres crianza, D.O Rueda: White Heredad de Peñalosa)

Menu CHAPO

45€ (VAT not included)

Mise en bouche

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

&

Salmon tartar with tomato concassé, avocado, scallion and escarole

&

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

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

OR

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

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

OR

Homemade Tiramisu with custard cream

OR

Colonel lemon Sorbet with Cava

●
Wine included (D.O. Rioja: Red Carlos Serres crianza, D.O Rueda: White Heredad de Peñalosa)

Menu REINA

50€ (VAT not included)

Mise en bouche

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

ℳ

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

ℳ

Mi-cuit de foie 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 potato noodles with sesame rice vinegar

OR

Guadarrama Sirloin steak with cabernet sauce and gratin Dauphinois

Crème brûlée with red berries and fresh mint

OR

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

OR

Colonel lemon Sorbet with Cava

Wine included (D.O. Rioja: Red Carlos Serres crianza, D.O Rueda: White Heredad de Peñalosa)

TASTING Menu

35 € (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



Mushroom salad with duck ham, foie mi cuit, apple, pine nuts and vinaigrette balsamic



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



Duck breast fillet with cranberry sauce accompanied with a celery bouquet



Crème brûlée with red berries and fresh mint



Broken Idiazábal cheese cake coated with fig paste and Patxaran candy



French and Spanish wine pairing



TASTING Menu

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



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



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



Grilled bluefin tuna of Almadraba in soya and honey emulsion and potato noodles with sesame rice vinegar



Guadarrama Sirloin steak with cabernet sauce and gratin Dauphinois



Homemade Tiramisú with custard cream



Broken Idiazábal cheese cake coated with fig paste and Patxaran candy



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

○

Mushroom salad with duck ham, foie mi cuit, apple, pine nuts and vinaigrette balsamic

○

Mi-cuit de foie with toasts and Pedro Ximénez sauce

●

Tagliatelle fait maison with shrimps and boletus on creamy saffron sauce

○

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

○

Duck breast fillet with cranberry sauce accompanied with a celery bouquet

●

Crème brûlée with red berries and fresh mint

○

Chocolate coulant with violet ice cream and green pistachio

○

Colonel lemon Sorbet with Cava

●

2 Drinks included (Soft drink, beer, glass of Red wine Carlos Serres crianza or White Heredad de Peñalosa)

●

Menu Iberian Flavour

40€ (VAT included)

Mise en bouche

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

○

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

○

Manchego cheese "El Chisquero" D.O. Castilla La Mancha and Ibérico Ham Julian Martin

●

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

○

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

○

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

●

Homemade Tiramisu with custard cream

○

Broken Idiazábal cheese cake coated with fig paste and Patxaran candy

○

Colonel lemon Sorbet with Cava

●

2 Drinks included (Soft drink, beer, glass of Red wine Carlos Serres crianza or White Heredad de Peñalosa)

●

Fusion Menu

40€ (VAT included)

Mise en bouche

●
Seafood salad with whole prawns, octopus and scallop tempered with yogurt vinaigrette, ginger and lime

○

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

○

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

●

Fideuá tostada de confit de pato y alcachofas con foie rustico y ali-oli de miel

○

Fillet of sea bass on squid and leek ragout to the red prawns sauce

○

Guadarrama Sirloin steak with cabernet sauce and gratin Dauphinois

●

Homemade Tiramisú with custard cream

○

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

○

Colonel lemon Sorbet with Cava

●

2 Drinks included (Soft drink, beer, glass of Red wine Carlos Serres crianza or White Heredad de Peñalosa)

●

*Daily set menu— example-
11,50€ (VAT included)*

*Fish and seafood soup with saffron
or*

*Salmon and Mozzarella cheese mousse with pickled mushrooms
or*

Crispy basket of “ropa vieja” with grilled goat cheese

.....

*Peppers stuffed with hake and king prawns with chef’s sauce
or*

*Grilled butterfish with sauteed vegetables and lime sauce
o*

Stewed chicken Chilindrón with boletus

.....

*Fruit salad with orange juice, chocolate truffles with cream,
or*

Lemon grass custard

.....

Water, glass of wine, refreshment, dessert or coffee included

...and also...

- *If you come to Petit Comité for dinner on your birthday's week, we'll invite you for a bottle of cava or wine (presenting your ID card & may not be combined with other offers).*
- *If you work in the area, we want you to come for lunch: stamp your fidelity bonus 10 days and have lunch for free the next time.*

...don't forget...

- *We have a private dining room with video projector and independent sound with a capacity for up to 25 people.*
- *We have 'standing cocktail' menus in our bar which has a capacity for 50 people.*

*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

●
CONTACT

*91 521 75 52
C/Reina, 15
28004, Madrid*

*www.restaurante-petitcomite.com
contact@restaurante-petitcomite*

●