

# La Chaîne des Rôtisseurs

Asociación Mundial de la Gastronomía



Barcelona, 8th April 2019

Dear members and friends,

we kindly inform you of the proposal that we have prepared in the Bailage of Barcelona to celebrate the **WORLD CHAÎNE DAY 2019**.

## HOTEL MERCER, ONE OF THE BEST 5\* HOTELS IN BARCELONA

The **Hotel Mercer group** works for the conservation and the highlighting of the heritage and the culture of the buildings of all its hotels. The integration of the old and the new is one of its hallmarks. At the **Mercer Hotel Barcelona**, where historical value is combined with contemporary design and high-class service, guests enjoy a sober and refined atmosphere in the center of the Gothic Quarter of Barcelona, the true origin and soul of the city.

This hotel is one of the best 5 stars hotels in the city. The team of the renowned architect Rafael Moneo, Prince of Asturias Award for the Arts, was in charge of rescuing the architectural legacy, showing great respect for history and managing to incorporate it into the contemporary design of the hotel. The Mercer Hotel Barcelona is a luxury hotel of unpretentious elegance that offers an exceptional and intuitive service.



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Something that makes the difference between Hotel Mercer and any other hotel in Barcelona is that its structure is part of the **original wall of Barcino**, the Roman settlement that gave birth to Barcelona.

The renovation of this building gave special attention to **historical elements** —such as a wooden beam from the 16th century with medieval paintings— but, at the same time, in a fresh and modern environment. In fact, stone and wood are two elements always present in the decoration.

For example, among its common spaces there is a library that includes a catalog of volumes dedicated to the **history of Barcelona**.



### DINNER AT THE MERCER RESTAURANT

The **Mercer Restaurant** offers quality cuisine in a unique and exclusive atmosphere, surrounded by history and completely renovated at the same time.

The chef, and our colleague in la Chaîne, **Xavier Lahuerta** is in charge of the gastronomic offer, who brings a whole world of different concepts around gastronomy.

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Under the prism of health, as the cornerstone of the gastronomic commitment, Xavier Lahuerta's goal is to offer dishes that overflow with health on all four sides.

A gastronomic offer conceptually created with more vegetables than protein, fresh primary products and top quality. With clean and white dishes and with only 3 elements that combine design and art, and that fully reach the diners through the maximum sensitivity of the Catalan chef.



Dishes chosen for this menu are characterized by products that seek purity and sensitivity, each of them with a strong personality and always focused on a clear commitment towards a healthy food offer with local products.

In relation to Xavier Lahuerta, already in his childhood, watching his two grandmothers cook, he understood the importance that gastronomy was going to have in his life. And he embarked on an exciting path. Because of it, he took one of the best decisions of his life, which was to train with great professionals. Reaching them was not easy, he had to work in a very disciplined way and he also had to be very constant with everything he did. He could never imagine what the result of that hard work was going to be in the future.

At the same time, he was excited to be part of the world of gastronomy. And so he keeps on, constantly training to be as precise as possible in order to achieve his own goals every day.

### **IMPORTANT:**

Lovers of photography, on this day, when celebrating **WORLD CHAÎNE DAY**, a photography contest will be held on social networks worldwide, whose bases can be consulted on our website (<http://www.chainespain.com/concurso-fotografia-dia-mundial-chaine/>).

**Do not forget your cell phones and do not forget your ribbons either!**



## How to make the reservation?

RESERVATION	By email to <a href="mailto:secretaria@chainespain.com">secretaria@chainespain.com</a>
DATE	<b>SATURDAY, 13th APRIL – 21.00H</b>
LOCATION	<b>MERCER RESTAURANT (AT THE MERCER HOTEL) Carrer dels Lledó, 7 08002 BARCELONA</b>
PRICE	<b>65€ per person for members and guests 75€ per person for non-members</b>
DRESS CODE	<b>FORMAL</b>
PAYMENT	<b>IN CASH TO MR. JOSÉ FÉLIX BENTZ I OLIVER</b>

Thank you for your collaboration and hoping that you are encouraged to join this event, we remain at your entire disposal.

Kind regards,

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José Félix Bentz i Oliver  
Bailli of Barcelona



## DINNER

Saturday, 13th April 2019 - 21,00h

(Please inform us if you suffer from any case of food intolerance or allergy, to communicate it to the restaurant and prepare another menu option)



### As welcome...

Glass of cava  
*Coca* flatbread with anchovies  
Tomato and blood orange with lime ad EVOO  
Marinated deep fried red mullets

### We keep on with...

CARROT, baked violet, sour cream and chocolate mole  
SCALLOP from the Atlantic sea, duck foie gras ravioli and celeriac with vanilla  
NEBRASKA grilled with parmentier and baby onions

### The sweet moment comes with...

CHEESE MOUSSE with berries

### Ending with...

Coffee and tea

### WINE PAIRING

Red wine Ramón Bilbao of Ramón Bilbao Winery (D.O. Rioja)  
White wine Anima of Raimat (D.O. Terra Alta)