ARTIEM ARTIEM FRESHPEOPLE FRESHPEOPLE MAKE FRENCE



Events with Soul

the green

RESTAURANTE & LOUNGE

ARTIEM ASTURIAS

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ARTIEM ASTURIAS serves as the perfect venue for experiencing exceptional events. We dedicate ourselves daily to crafting special, authentic, and exclusive moments to share.

PRIVATE DINING ROOMS

A cozy environment, crafted to allow our guests to host private lunches or dinners with service on such special occasions.

Coffee break Medi

Coffees, teas, and an assortment of infusions

Freshly squeezed orange juice



Coffee Break Sweet

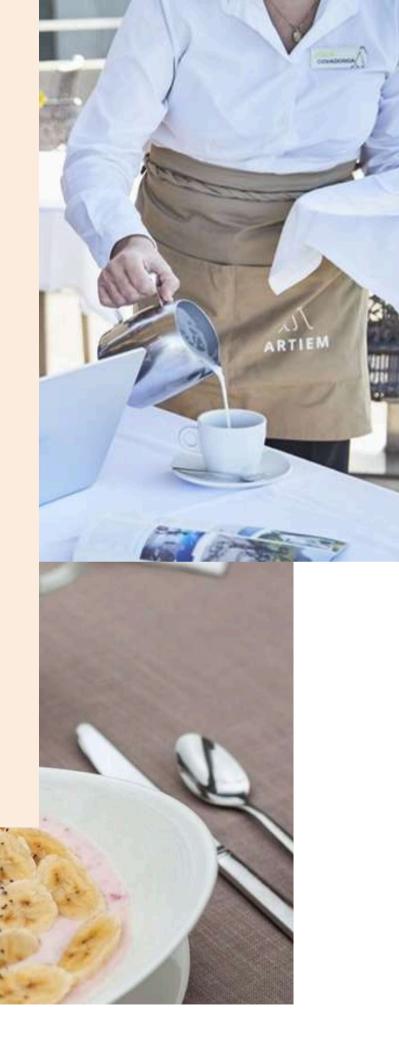
Coffees, teas, and an assortment of infusions

Freshly squeezed orange juice

Pettit Bakery

Artisanal cake

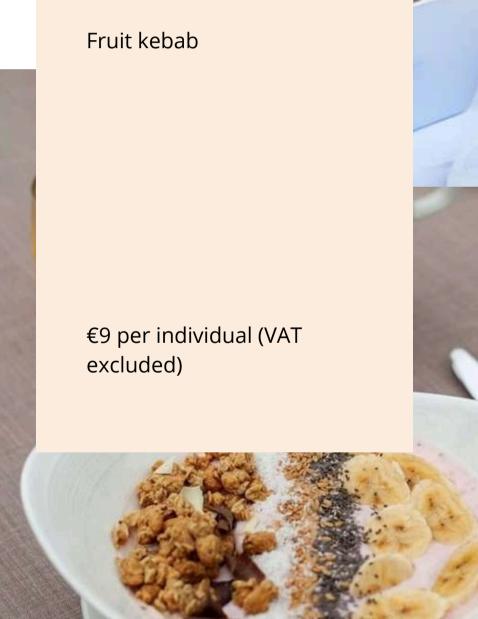
€9 per individual (VAT excluded)

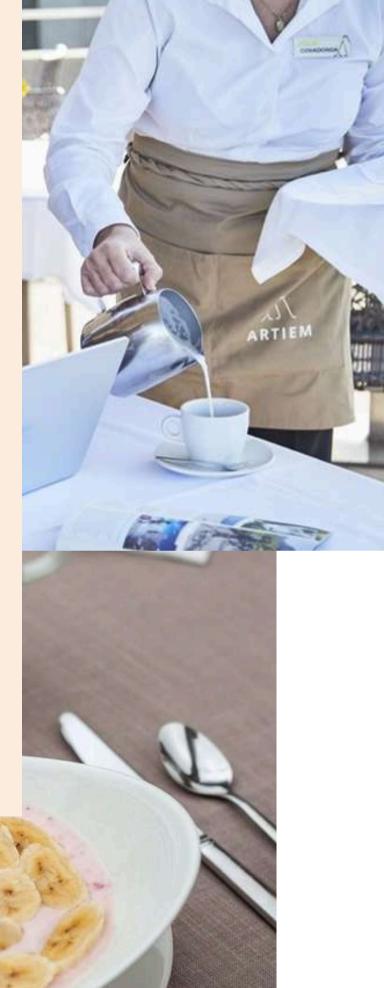


Coffee FresCo

Coffees, teas, and an assortment of infusions

Freshly squeezed orange juice





Coffee Break Energy

Coffees, teas, and an assortment of infusions

Freshly squeezed orange juice

Pettit Bakery

Artisanal cake

Salmon and avocado on toast

Ham toast on tomato bread

Small glass of fruit medley

€14 per individual (VAT excluded)



Coffee break ARTIEM

Coffees, teas, and an assortment of infusions

Natural orange juice and detoxification juice

Tiramisu waffles

Homemade chocolate cake with nuts

Selection of Asturian cheeses

Roman focaccia topped with cebo ham

Fruit, muesli, and yogurt parfait

€22 per individual (VAT excluded)



Fingerlouisset

Ham croquettes

Iberian pork cheek served in brioche bread accompanied by Sriracha mayonnaise.

Panko-crusted prawns accompanied by sweet and sour sauce

Mini salmon and guacamole tart

Mini tomato and ham floral focaccia cake

Table of regional cheeses and their pairings

Classic hummus accompanied by fresh vegetables and nuts

Mini salad with quail egg

Chocolate and hazelnut bar

Strawberry and pistachio confection

Fruit medley

Variety of breads and water

Wine cellar included: Grandfather's Vineyard, Premium Red D.O. Toro Grandfather's Vineyard, Verdejo White D.O. Rueda

€39 per individual (VAT excluded)

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Menu deva

Hot cream of wild mushrooms accompanied by crispy cured meat

Monkfish loins encrusted with paprika and ratatouille.

Cabritu bermeyu DOP accompanied by mini crushed potatoes

Nutella cake with Lotus crumble

Glass of cider or sparkling wine

Coffees and herbal infusions

Petits fours

Wine cellar included:

DO Rueda Viña del Abuelo Verdejo DO Ribera del Duero Our, matured for 15 months

€54 per individual (VAT excluded)









Menu meron

Salad featuring locally sourced lettuce, smoked salmon, avocado, yogurt, and a mustard vinaigrette.

Creamy shrimp risotto

Oven-roasted loin of ruffed crab accompanied by prawns and confit potatoes infused with rosemary.

Asturian beef tenderloin accompanied by a micro-garden.

Mini Nutella cake with Lotus crumble

Glass of cider or sparkling wine

Coffees and herbal infusions

Petits fours

Wine cellar included: DO Rueda Viña del Abuelo Verdejo DO Ribera del Duero Our, matured for 15 months

€63 per individual (VAT excluded)

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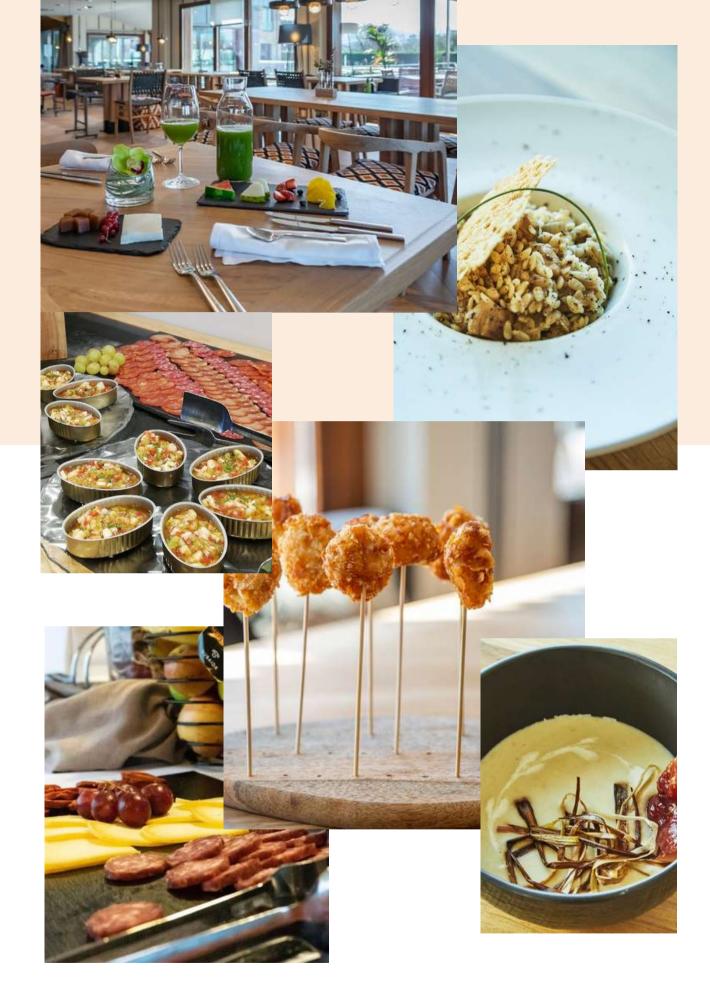


The green R. STAURANTE & LOUNGE Menu crafted by our chef featuring seasonal and locally sourced dishes. It will consist of; Starters. Main: protein source Dessert: artisanal.

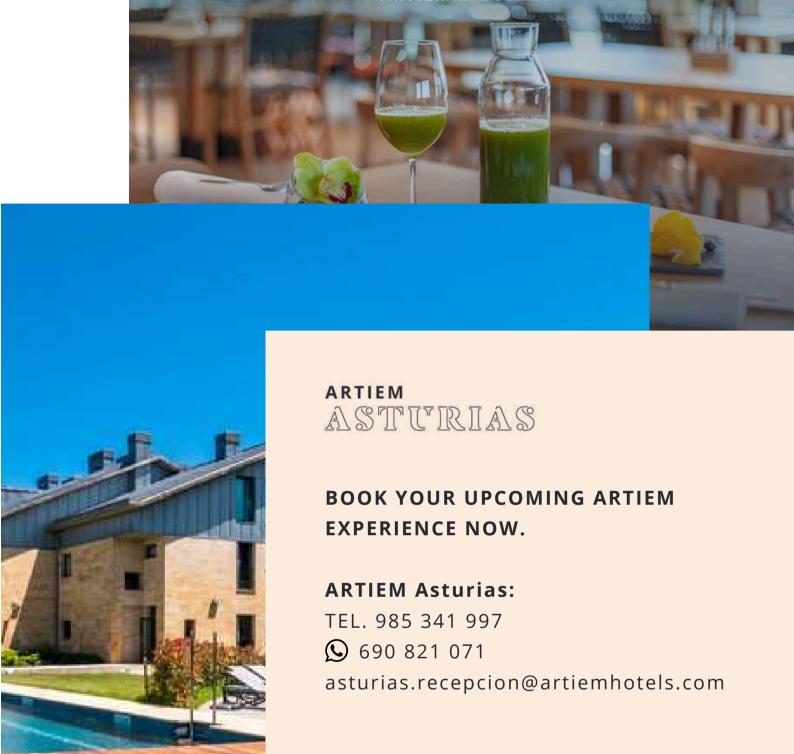
35€ per individual (VAT excluded)

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