

"HAZELNUT CUISINE"

in cooperation with

TOURISM OF CATALONIA
DEPUTATION OF TARRAGONA
REGULATORY COUNSELLOR OF "D.O.P. AVELLANA DE REUS"

Hazelnut Cuisine is growing in both prestige and popularity due to the union of eight of the most prestigious *restauranteurs* in the province of Tarragona whose intent is to support and advance the D.O.P (Protected Denomination of Origin) of Hazelnuts of Reus.

The hazelnut, one of the least known denominations of origin by the general public, possesses great culinary advantages and is a symbol of healthy cuisine.

With this alliance of quality, this union of *restauranteurs* - some of whose restaurants have been awarded one or more of the prestigious Michelin stars - and the cooperating official organisations: Catalan Tourism, Deputation of Tarragona as well as the Regulatory Counsellor of "D.O.P. Avellana de Reus" have all wished to pay tribute to this symbolic fruit and additionally to encourage its consumption.

Hazelnut Cuisine is the creation of the following chefs: Joaquim Koerper (two Michelin stars), of La Gigantea restaurant in the Hotel Mas Passamaner; Joan Bosch (one Michelin star), of Can Bosch restaurant; Manel Morell, of the Casa Gallau restaurant; Toni Bru, of the Celler de L'Aspic restaurant; Gerson Ribal, of La Grava restaurant; Francesc Blanch, of La Mar Blava restaurant; Rosa Sanromà, of the Pa Torrat restaurant y Diego Ramos (one Michelin star), of the Rincón de Diego restaurant.

Hotel **Mas Passamaner**, offers you the possibility to experience the Hazelnut Cuisine:

Our offer includes:

Accommodation in a double superior room. (Upgrade to a Junior Suite subject to availability)

Breakfast buffet

Dinner from the Hazelnut cuisine menu at La Gigantea restaurant

Spa circuit – Relax

Price per person: 165.-€(7% IVA not included)

Offer valid from 1 october to 30 december, 2006