



INTERNATIONAL  
CONFERENCE ON  
**BOAR SEMEN  
PRESERVATION**



**X<sup>th</sup> Edition**  
19-22 August, 2024  
VIC, BARCELONA, SPAIN

*Nandu Jubany*

## ICBSP GALA DINNER – 21/08/2024

**Mas d'Osor** (Viladrau). Ctr. from Viladrau to Fàbrega, km. 0.7

Chef Nandu Jubany, with a Michelin star, brings Can Jubany's signature cuisine to events and celebrations. The Jubany Events team works with rigor, professionalism and commitment to give guests the taste of living a unique experience and make the moment truly unforgettable.

The location of Mas d'Osor is privileged. It is located in the middle of the Montseny Natural Park, 25 minutes from the city of Vic, just over 1 hour from Barcelona and about 45 minutes from Girona. This space has all the necessary services for an event that you will remember forever.

### Aperitif Cocktail:

- Gazpacho pearls
- The best olives in the world
- Crispy air-baguette with Iberian ham
- Soft almond mimetic
- Cuttlefish bombs
- Beef steak tartare The New York Times

### Specialty show cooking:

- Quail eggs with sobrasada crumbs
- Prawn takoyaki

Table of soft drinks and aperitif spirits  
Unpublished Estrella Damm beer  
RSVA wines and cava from AT Roca

### Entrants (choose from one of the four options):

- Prawns, potato gnocchi and Iberian cream
- Low-temperature egg with sobrasada crumbs
- Traditional cannelloni with roasted farmer's chicken
- Pike at low temperature with codium and plankton emulsion

The Main Dishes (choose from one of the four options):

- Roast beef coke with pearls of vegetables
- Chicken tournedón "without work" with vegetables and mushrooms
- Crispy Iberian piglet with fruit chutney
- Oven-roasted venison with potatoes and fried garlic

Desserts (choose from one of the four options):

- Lemon pie with lemon sorbet
- Tangerine textures with tarragon sorbet
- Crunchy chocolate hazelnut with stracciatella ice cream
- Banana and vanilla mini-cake with cookie crumble

Olbieta white wine, DO Catalonia  
Rouge red wine, DO Conca de Barberà  
Cava RSVA of AT Roca

Coffees and Infusions:

- Iced lemon lime
- Cheesecake Oreo with red fruits and Quin Cocoa

Bus timetables:

- **Departure** from the El Sucre Building at Mas d'Osor (Viladrau) at **8:00 p.m.**
- **Return** from Mas d'Osor (Viladrau) to the El Sucre Building (Vic) at **11.30 p.m.**

Price: **145€ per person** (includes menu and transport)

Payment by transfer:

- Account number: ES81 2100 0007 8602 0146 8599
- SWIFT Code: CAIXESBBXXX
- Bank's name: CaixaBank
- Bank's adress: C. Verdaguer, 7. 08500 Vic (Barcelona)

Limited places (will be allocated in order of registration)

\*People with any tipe of food intolerance, must notify the organization at least 7 days in advance.

