

New Year's Eve Menu

Appetizer

Foie mousse micuit and fig jam filling

Grilled scallop and creamy seafood sauce

Starter

Thai lobster "salpicón" and candied Iberian dewlap

Fish

Popieta of sole, shrimp and yuzu velouté

Meat

Duck magret, creamy carrot and orange, berries and basil oil

Dessert

Creamy passion fruit and freeze-dried pineapple millefeuille

Petits Fours

12 grapes

Assortment of nougats and wafers

Wine Cellar

Water

White wine Collection

Red wine 5 Finques

Cava Stars Brut Nature

Coffee and Infusions

85€

Price per person

VAT included