

New Year's Eve Menu 2022

Appetizers

Fresh cheese praline filled with Granny Smith apple and homemade tomato jam

Potato and scallop nigiri with truffled yolk, herring roe and teriyaki sauce

Foie gras bonbon covered with white chocolate, matcha tea and laminated almonds

Starters

Lobster and boletus cannelloni with red shrimp béchamel sauce

Lamb in acorn liqueur sauce and mashed potatoes with aromatic herbs

To refresh the palate

Mandarin mini martini

Second courses

Sea bass with baby vegetables over celery mousseline and beurre blanc and yuzu sauce

Duck leg confit with chestnut cream, potato cylinders filled with carrot emulsion and demi-glace sauce

Dessert

Dark chocolate dome with hazelnut crunch on a red fruit garden

Our wine cellar

Red wine Juan Gil Crianza (D.O. Jumilla)

White wine Shaya Verdejo (D.O. Rueda)

Cava Codorniu Prima Vides

Lucky grapes and cotillion

~~200€*~~

150€

*25% discount valid until 09/12/2022