

NEW YEAR'S EVE MENU

APETIZERS

CRYSTAL BREAD with smoked eel and avocado purée
Low temperature ROSTED TOMATO WITH SMOKED SALMON over muffin bread
POULARDE CHICKEN CREAM with chestnut
Paired with: CHAMPAGNE HERI-HODIE 1ER CRU

STARTER

ALMOND CREAM with clam, barnacle, and razor clam
Paired with: D.O. COSTERS DEL SEGRE - Ekam 2020

MAIN COURSES

SEAFOOD CASSEROLE (with lobster, Langoustine, Monkfish & Grouper)
Paired with: D.O. RIBERA DEL DUERO - Aalto 2020

GALICIAN OX HIGH LOIN seasoned with kohlrabi purée and potato
with Tuber Melanosporum Truffle Toast
Paired with: D.O. CA RIOJA - Allende 2015

DESSERTS

RASPBERRY MILLEFEUILLE
CHOCOLATE AND PASSION FRUIT GANACHE with Pedro Ximénez Zabaione
CHRISTMAS SWEETS
Paired with: D.O. BAROLO - Ceretto 2015

Terms and Conditions:

- Advanced reservation is required
- 100% prepayment is required to formalize the reservation
- Any cancellation until December 1st, can be processed without penalty and prepayment will be refunded
- Any cancellation from December 2nd will be non-refundable and 100% cancellation fees will apply
- If you wish, we can privatize any of the hotel's private spaces for your New Year's Eve dinner