

CHRISTMAS EVE MENU

APETIZERS

Acorn-fed IBERIAN HAM

DEWLAP TOAST with Tuber Melanosporum truffle

COCKLE with EVOO whipped egg yolk

Paired with: A.O.C CHAMPAGNE - Louise Roederer Collection

STARTER

THERMIDOR LOBSTER

Paired with: D.O. CHABLIS - Deux Rives 2019

MAIN COURSES

BAKED TURBOT, stewed in artichoke and scarlet shrimp meatballs

Paired with: D.O. RÍAS BAIXAS - Balado 2020

LEMON THYME SUCKLING LAMB LOIN over roasted seasonal vegetables puff pastry

Paired with: D.O.CA. RIOJA - El Puntido 2007

DESSERTS

APPLE PIE

CARAMELIZED VANILLA CREAM with plums

CHRISTMAS SWEETS

Paired with: D.O SIERRAS DE MÁLAGA - Molino real 2017

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 Christmas Eve dinner