

NEW YEAR'S EVE

ENTRANTES

OYSTERS IN A CHAMPAGNE SAUCE
MARINATED SKATE with Osetra Caviar
WARM LOBSTER with a nut vinaigrette and creamy carrots
RUINART ROSÉ CHAMPAGNE

PRIMER PLATO

CARABINERO SHRIMP BISQUE with saffron pistils
RENACIDO D.O. Ribeiro White Wine

SEGUNDOS PARA ELEGIR

WILD GROUPER LOIN with a roasted tomato compote
GRILLED ANGUS LOIN with mushrooms and fresh melanosporum truffle
VEGA SICILIA VALBUENA 5° D.O. Ribera del Duero Red Wine

POSTRES

FRUIT TART COOKED IN WINE AND MARZIPAN
CHOCOLATE INGOT
CHRISTMAS SWEETS
LOUIS ROEDERER COLLECTION CHAMPAGNE

Price: 299€ per person

*Please contact us for more information and bookings.
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