

# CHRISTMAS EVE

*24th of December 2024*



## CHRISTMAS EVE MENU

### STARTERS

RED PRAWN TARTARE  
IBERIAN HAM *with crystal bread and tomato*  
Pil-pil style COD CHEEKS

### FIRST COURSE

BOUILLABAISSE WITH WILD MONKFISH, *langoustine and Carril clam*

### SECOND COURSE

WILD TURBOT *à la Meunier with baby carrots*

### THIRD COURSE

BRESSE GUINEA FOWL *stuffed with foie gras, truffle, pine nuts, chestnut purée, and baked apple*

### DESSERT

CHRISTMAS TREE  
*Assortment of CHRISTMAS SWEETS*

### WINE

*Louis Roederer Collection Champagne*  
*Marañones 2020 White Wine, DO Madrid*  
*Aalto PS 2022 Red Wine, DO Ribera del Duero*  
*Louis Roederer Vintage Rosé Champagne*

*299€ per person*  
*(VAT included)*

## VEGAN MENU NEW YEAR'S EVE

### STARTERS

*GRILLED VEGETABLE GARDEN* pea cream, and toasted pine nuts

### FIRST COURSE

*CARAMELIZED LEEK TART* with roasted sweet potato quenelle

### SECOND COURSE

*GRILLED ARTICHOKE* with Romesco sauce and toasted pistachios

### THIRD COURSE

*CREAMY RICE* with seasonal mushrooms and Tuber Melanosporum truffle

### DESSERT

*CHOCOLATE CAKE* with raspberries and blackberries  
Assorted of CHRISTMAS SWEETS

### WINE

*Louis Roederer Collection Champagne*  
*Marañones 2020 White Wine, DO Madrid*  
*Aalto PS 2022 Red Wine, DO Ribera del Duero*  
*Louis Roederer Vintage Rosé Champagne*

*150€ per person*  
*(VAT included)*

## KIDS MENU

### STARTERS

*Iberian ham CROQUETTES*  
*Fried SQUID*

### MAIN COURSE

*SIRLOIN ESCALOPE with French Fries*  
*BOLOGNESE pasta*  
*WAGYU burger with French Fries*

### DESSERT

*Vanilla or Chocolate ICECREAM*  
*Assorted of CHRISTMAS SWEETS*

### DRINKS

*Water, Soft Drinks, Coffee, and Teas*

*120€ per person*  
*(VAT included)*