

NEW YEAR'S EVE

31st of December 2024



NEW YEAR'S EVE MENU

STARTERS

RED PRAWN CARPACCIO from Palamós
GALICIAN RAZOR CLAM with Madrid vermouth butter
Champagne GLAZED SCALLOP

FIRST COURSE

*NATIONAL LOBSTER and roasted tomato with extra virgin
olive oil emulsion*

SECOND COURSE

WILD GROUPEL, black olive powder, and Ratte potatoes

THIRD COURSE

*ROSSINI-STYLE SIRLOIN with foie gras medallion and Tuber
Melanosporum truffle*

DESSERT

New Year's Eve SPHERE
Assorted of CHRISTMAS SWEETS

WINE

Ruinart Brut Champagne
Licinia 2022 White Wine, DO Madrid
Alión Tempos Vega Sicilia 2020 Red Wine, DO Ribera del Duero
Ruinart Rosé Champagne

399€ 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
Assortment of CHRISTMAS SWEETS*

WINE

*Ruinart Brut Champagne
Licinia 2022 White Wine, DO Madrid
Alión Tempos Vega Sicilia 2020 Red Wine, DO Ribera del Duero
Ruinart Rosé Champagne*

*199€ per person
(VAT included)*