

# NEW YEAR'S EVE

*31st of December 2025*



## NEW YEAR'S EVE MENU

### STARTERS

*BLINIS WITH SMOKED SALMON, caviar and crème fraiche*  
*HUELVA WHITE PRAWN TARTARE with seafood mayonnaise*  
*FOIE MOUSSE TARTLET with red berry coulis*

### FIRST COURSE

*ROASTED LOBSTER with mousseline and chargrilled vegetables*

### SECOND COURSE

*GROUPER FILLET with fish bone suquet, creamy venere rice and Norway  
lobster*

### THIRD COURSE

*AGED BEEF SIRLOIN with morel mushrooms stuffed with foie and potato  
terrine*

### DESSERT

*The Final Chord*

### WINE

*Champagne Telmont Réserve Brut*  
*Abadía Retuerta Le Domaine 2023, DOP Abadía Retuerta, white wine*  
*Pintia Vega Sicilia 2020, DO Toro, red wine*  
*Champagne Telmont Réserve Rosé*

*399€ per person  
(VAT included)*

## VEGAN MENU

*24th and 31st of December*

### 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

*Champagne Telmont Réserve Brut  
White wine Abadía Retuerta Le Domaine 2023, DOP Abadía Retuerta  
Red Wine Pintia Vega Sicilia 2020, DO Toro  
Champagne Telmont Réserve Rosé*

*199€ per person  
(VAT included)*

## KIDS MENU

*24th and 31st of December*

### 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*

*120€ per person*  
*(VAT included)*