



Menu Christmas

Crudités

Tricolor of peppers, mussels, mushrooms, tuna, corn, hearts of palm, carrots, beets, couscous, mesclun, arugula, endives, romaine, cucumber

Salads

Tomato, fennel, lamb's lettuce and sardine salad with black olive vinaigrette
Eggs stuffed with mullet caviar and caramelized onion
Salmon mince with avocado and quinoa

Cheeses and Sausages

Selection of national and international cheeses: Blue Bavaria, Stilton, English red Cheddar, Camembert, mango and papaya Wensleydale, cured Manchego, Idiazábal, Artisan pâtés with their chutneys and jams, Iberian cured meats

Soups and creams

Chicken broth with croutons and hard-boiled egg

Rice

Sticky rice with lobster

Live cooking

Beef Entrecote
Sea Bream Loin

Meat Carving Special

Traditional Christmas Turkey with its garnish of brussels sprouts, chestnuts, cranberry sauce and roast potatoes

€60 Per person
VAT included





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Hot Tops

Honey & mustard lacquered ribs
Wild pork sirloin with red fruits
Diced tuna with soya and sweet potatoes
Squids stew
Chicken and prawns Nasi Goreng
Grilled vegetables
Grilled turbot loin and wild asparagus
Vegetables Gyozas
Bacon and soft garlic sprouts potatoes

Christmas Desserts and Delicacies

Christmas pudding
Custard with brandy
Orange and hazel cream
Tiramisu
Xmas Yule Log
Xmas sweet and candies
Red Velvet cake
Lemon and Meringue cake
Ice creams

Children's

Nuggets, French fries, Ham croquettes, Cheese fingers, Pizza

Cellar

Marqués de Riscal, Sauvignon Blanc, D.O. Rueda
Arienzo de Marqués de Riscal Tempranillo, Graciano, Mazuelo D.O. Rioja
Cava Duc De Foix, Macabeo Xarel-lo Parellada D.O. Cava
Water and soft drinks

Vegetarian and Gluten Free Options available to our clients upon request and upon prior reservation

