



Menu New Year's Eve

Salads

Prawn salad, tomato confit and parmesan flakes
Tuna tataki with black sesame and spicy mayonnaise
Salmon salad with tender sprouts and pink sauce
Red fruit salad with pumpkin seeds and mozzarella balls
Sea bass ceviche, oysters, prawns, white prawns, razor clams and red shrimps

Cheese and Charcuterie


Iberian cured ham leg sliced with Cristal Bread, Selection of national and international cheeses:
Blue Bavaria, Stilton, English Red Cheddar, Camembert, Mango and Papaya Wensleydale, Cured Manchego, Idiazabal
Artisan pâtés with their chutneys and jams, Iberian cured meats

Soups & Creams

Consommé of oxtail with sherry solera served with croutons, egg and herbs

Show Cooking

Beef tenderloin
Seabass
Truffled demiglace sauce, romesco sauce, green sauce





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Hot Mains

Duck confit with confit shallots and wheat treated as vegetable rice

Rack of lamb with cranberry sauce

Salmon with saffron fennel and green oil

Sole with Picasso sauce

Wrinkled potatoes with red mojo

Grilled vegetable tower with goat's cheese, mushrooms and caramelised onion

Potato gratin Provençal style

Vegan Pad Thai

Desserts and Christmas Delights

Apple cake, Mocha cake, Red Velvet cake, Nougat bites,

Mascarpone cream with red fruits, Profiteroles, Fruit puff pastry, Christmas assortment,

Assortment of nougats, Chocolate bonbons

Children's

Nuggets, French Fries, Ham Croquettes, Cheese Fingers, Pizza

Cellar

White wine Marqués de Riscal, Sauvignon Blanc, Rueda D.O.

Red wine 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

LUCKY GRAPES AND COTILLION

Vegetarian and Gluten Free options available for our guests
on request and under previous reservation