

New Year's Eve Menu 2024

Appetizers

Potato and scallop nigiri, enhanced with truffled yolk, herring roe and a delicate teriyaki sauce

Blini served with smooth sour cream, a subtle touch of lime, and the refined flavor of salmon gravlax with Ponzu sauce

Exquisite goat cheese praline filled with fig jam and coated in vibrant green pistachio

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Starters

Gourmet cannelloni filled with lobster and selected porcini mushrooms, bathed in a creamy red shrimp béchamel sauce and accompanied by juicy red shrimps

Delicate low-temperature-cooked sirloin cubes, accompanied by a foie gras mousse, Portobello ragout, and a Pedro Ximénez reduction

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To refresh the palate

Mini gin-lemon

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Second courses

Sea bass with baby vegetables over celery mousseline and beurre blanc and yuzu sauce

Juicy confit suckling pig with a leek and potato cake, smoked chestnut cream, and a silky demi-glace sauce

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Dessert

Tiramisu bar served with a quenelle of coffee ice cream

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Our wine cellar

Red wine Juan Gil Crianza (D.O. Jumilla)

White wine Shaya Verdejo (D.O. Rueda)

Cava Sumarroca Brut Reserva

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Lucky grapes and cotillion