



New Year's Eve **MENU**

31/12/2023

APPETISER

Foie gras bonbon with caramelised almond

STARTER

Pumpkin soup with fried pumpkin seeds and fresh oregano

FIRST COURSE

Hake fillet with Beurre blanc sauce and langoustines,
with seasonal vegetables

MAIN COURSE

Beef sirloin in Perigourdine sauce,
sauteed mixed mushrooms, vegetables
And baby potatoes with butter and thyme

DESSERT

Salted caramel and candied nuts billionaire bullion bar
with orange chocolate sauce

Assorted petit fours

The traditional 12 grapes to celebrate the start of the New Year

Wines:

White: Viñas del Vero Chardonnay D.O Somontano

Red: Marques de Cáceres Crianza D.O C.a.Rioja

Cava: Perelada Blue Festival, Brut D.O Cataluña

