



New Year's Eve Menu

Appetizer

Hand-carved Iberian acorn-fed ham from D.O.P. Guijuelo
Riofrío Original Naccarii Caviar (30 g)

Starters

Classic pâté en croûte, individual serving
Sweet pea cappuccino with winter truffle
Chestnut mushroom with porcini emulsion and poultry glaze

Main Course (*to choose from*)

Atlantic blue lobster armoricaine style with roasted baby vegetables
Beef Wellington with perigord sauce and soufflé potatoes

Dessert

Tarta di Rose

Petit Fours

Homemade nougat and pistachio financier

Wines

White Wine: Pazo Barrantes | D.O. Rías Baixas | Albariño
Red Wine: Marqués de Murrieta | D.O. Ca. Rioja | Tempranillo
Champagne: Delamotte Brut

385 euros

VAT included