



New Year's Eve Menu 2017

Appetizers

Foie-Gras "Bonbon" with Chocolate, Salt Flakes
and Maracuja Jam

Starter

Cream of Greens Asparagus Soup with Chopped Lobster
and Saffron Oil

Main Dishes

Grilled Baked Turbot with Wild Mushrooms Sauce
and Vegetables

&

Angus Wellington Style with Cheese Soft Sauce
and Pumpkin Pureed

Dessert

Green Apple and Cardamom Semifreddo
with Red Tea Gelatine and "Pedro Ximenez"

&

Lucky Grapes and Glass of Cava

Drinks are NOT included

Price: 85€ (+4,5% igi)
