



NEW YEAR'S EVE MENU

NEW YEAR'S EVE

165 €

Welcome glass of cava

APPETIZER

Variegated scallop in green vinaigrette
and pickled mustard [10,12,13]

Low-temperature egg with wild mushroom
cream and Serrat cheese [3,7]

Dry-aged beef tartare on olive oil
flatbread with caviar [3,4,10]

STARTER

Peas with cauliflower purée,
Iberian consommé, and truffle [7,12]

FIRST MAIN COURSE

Charcoal-grilled corvina over snow peas
with brown butter sauce [4,7,8]

SECOND MAIN COURSE

Chateaubriand with seasonal mushroom
demi-glace, parsnip mousseline,
and Granny Smith apple [7]

DESSERT

Chocolate and raspberries [3,7,8]

Petit fours, party favours,
and lucky grapes

VEGETARIAN

165 €

Welcome glass of cava

APPETIZER

Charcoal-grilled artichokes in green
vinaigrette and pickled mustard [10,12,13]

Low-temperature egg with wild mushroom
cream and cheese [3,7]

Beetroot tartare on olive oil
flatbread with pickles [3]

STARTER

Peas with cauliflower purée,
wild mushroom consommé, and truffle [7,12]

FIRST MAIN COURSE

Red cabbage rice with ricotta
and pine nuts [7,8,12]

SECOND MAIN COURSE

Charcoal-grilled celeriac over snow peas
with brown butter sauce [7,8]

DESSERT

Chocolate and raspberries [3,7,8]

Petit fours, party favours,
and lucky grapes

CHILDREN'S

65 €

APPETIZER

Carn d'olla and Mahón cheese
bikini sandwich [1,3,7]

Escudella broth shot [1,3,12]

Creamy Iberian ham croquette [1,3,7]

STARTER

Poularde cannelloni, truffled béchamel
sauce, and Serrat cheese [1,7,12]

MAIN COURSE

Dry-aged ribeye steak with
French fries and Padrón peppers

DESSERT

Chocolate coulant with vanilla
ice cream and crumble [1,3,7]

Petit fours, party favours,
and lucky grapes

CELLAR & DRINKS

Bestué (D.O. Somontano)

Bancal del Bosc (D.O. Montsant)

Familia Oliveda Brut (D.O. Cava)

Water, soft drinks, and beer

[ALLERGENS]

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Tree nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphites
13. Molluscs
14. Lupin