

# NEW YEAR'S EVE 31 DECEMBER DINNER

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## NEW YEAR'S EVE

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### APPETIZERS TRIO

*Josper grilled oyster & dashi  
Beef brioche, foie gras & truffle  
Puff pastry, crème fraîche & caviar*

### STARTER

*Grilled lobster, consommé & glassworts*

### MAINS to choose

*Grilled sea bream, green peas caviar  
& roasted onions jus*

*Duck Magret de pato, quince, celeriac & Orange*

### DESSERTS

*Chocolate crèmeux, coffee & salted caramel*

*The 12th lucky grapes*

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## VEGETARIAN

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### APPETIZERS TRIO

*Beetroot tartar & apple jus  
"Mantou" crème fraîche & tapioca  
Green caviar green peas & truffle*

### STARTER

*Seasonal mushrooms consommé, chestnuts &  
scamorza*

### MAIN

*Roasted pumpkin, hazelnut crèmeux & red chard*

### DESSERTS

*Chocolate crèmeux, coffee & salted caramel*

*The 12th lucky grapes*

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Menu & Welcome cocktail

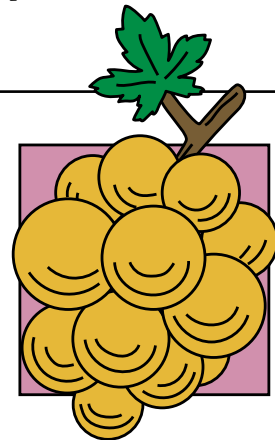
100 € /p.p.

Wine Pairing - 4 Selected wines

40 € /p.p.

After party DJ & Open bar at the  
Lobby Bar until 2am

60 € /p.p.



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## KIDS

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### APPETIZER

*Mini beef brioche with truffle*

### STARTER

*Chicken consommé & cured ham*

### MAIN

*Grilled Iberian prey & Pont neuf potatoes*

### DESSERTS

*Chocolate crèmeux, coffee & salted caramel*

*The 12th lucky grapes*

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Menu & Free Alcohol welcome cocktail

25 € /p.p.

*\*We adapt to intolerances, allergies and food habits.*

*\*Dishes subject to change due to seasonality of the product.*

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Bookings: +34 699 824 746 - events@pulitzerhotels.com

**PULITZER**  
BARCELONA

**The Greenhouse**