



NEW YEAR'S EVE MENU

NEW YEAR'S EVE

70 €

APPETIZER

St-Germain Spritz

Panipuri stuffed with dry-aged beef
tartare and cured egg yolk [1, 3, 10]

TO SHARE

Porchetta, smoked burrata, and lime [7]

Charcoal-grilled red prawn [2]

Crispy provolone cheese with cherry
tomato compote [7]

Charcoal-grilled seasonal
wild mushrooms on a root
vegetable *parmentier*

Octopus skewer on stewed peas [13]

Charcoal-grilled Iberian pork shoulder
skewer with mint dressing [3]

Mascarpone, crispy filo pastry, pistachio,
and pomegranate sorbet [1, 7]

GLUTEN FREE

70 €

APPETIZER

Dry-aged beef tartare
and cured egg yolk [3, 10]

TO SHARE

Porchetta, smoked burrata, and lime [7]

Charcoal-grilled red prawn [2]

Crispy provolone cheese with cherry
tomato compote [7]

Charcoal-grilled seasonal
wild mushrooms on a root
vegetable *parmentier*

Octopus skewer on stewed peas [13]

Charcoal-grilled Iberian pork shoulder
skewer with mint dressing [3]

Mascarpone, *crumble*, pistachio,
and pomegranate sorbet [7]

VEGETARIAN

70 €

APPETIZER

Truffle hummus with charcoal-grilled
Moroccan flatbread [1, 11]

TO SHARE

Roasted eggplant with tahini sauce,
pomegranate, and mint [7, 11]

Chickpea, spinach, and roasted
vegetable stew

Crispy provolone cheese with cherry
tomato compote [7]

Charcoal-grilled seasonal
wild mushrooms on a root
vegetable *parmentier*

Charcoal-grilled cauliflower
skewer with mint dressing

Pea falafel with yogurt
and black garlic emulsion [7]

Mascarpone, crispy filo pastry, pistachio,
and pomegranate sorbet [1, 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