

NEW YEAR'S EVE DINNER

Welcome cocktail in our Lobby

BEETROOT

Beetroot tartare with truffle ice-cream and acidified herbs salad

SALSIFIS

Pickled salsify, with trout caviar, capers and spicy leaves

LEEK

Caramelised leek tatin with vegetable demi glace

SOLE

Sole with Iberian meunière and fresh spinach

ENTRECÔTE

Beef entrecote potato purée and truffle

DESSERTS

Jerusalem artichoke tiramisu with roasted barley powder
Dessert Welcome 2022

Grapes

Cotillion

Live music and open bar

WELCOME COCKTAIL

Caramelised nuts with spices
Spherical olive with cantabrian anchovy

Crispy blue cheese bonbon

100% Acorn fed Iberian ham

Prawn from Palamós with garlic

Iberian ham croquettes

Chinese cabbage dumplings with probiotic emulsion

PRICE PER PERSON:

- 135 € WITHOUT WINE CELLAR

- 185 € WITH WINE CELLAR

- 210 € WITH PREMIUM WINE CELLAR

Supplement of 50 € for open bar (from midnight to 3am)

WINE CELLAR:

Blanc Tranquille, D.O Penedès

Bodegas Vallobera, D.O Rioja

Pedregosa Petit Cuvée, D.O Cava

PREMIUM WINE CELLAR:

Mas de la Torrevella D.O Penedès

Figuro 12, D.O Ribera del Duero

Delamotte, Blanc de Blanc, AOC Champagne