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## New Year's Menu

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### APPETIZERS

Oyster with Bloody Mary sauce

Acorn-fed iberian ham and glass bread with tomato

Tomato mille-feuille with smoked sardine and yogurt sour cream

Scallop nigiri with truffled yolk and teriyaki sauce



### MAIN DISHES

Monkfish medallions with crunchy nuts and  
spongy bouillabaisse sauce

Roasted beef ingot with its sauce and a truffled  
sweet potato parmentier



### CHRISTMAS DESSERT

Orange and almond sponge cake with white  
chocolate cream and vanilla



### CELLAR

White - Marquès d'Alella Pansa Blanca

Red - Camins del Priorat

Cava Brut Reserva - Agustí Torelló Mata

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Bread

Water, beer or soft drink  
coffee

Grapes and Party bag

95€

vat incl.



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## Veggie New Year's Menu

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### APPETIZERS

Boletus cream with Idiazabal foam

Mini bocconcini skewer, Cherry tomatoes and pesto oil

Truffled croquettes

Potato omelette *montadito*



### MAIN DISHES

Charcoal-grilled pumpkin with orange cream  
and its roasted seeds

Cheese coulant with sour green apple and  
sweet potato sauce



### CHRISTMAS DESSERT

Orange and almond sponge cake with white  
chocolate cream and vanilla



### CELLAR

White - Marquès d'Alella Pansa Blanca

Red - Camins del Priorat

Cava Brut Reserva - Agustí Torelló Mata

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Bread

Water, beer or soft drink  
coffee

Grapes and Party bag

95€

vat incl.