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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  
Crispy and melted cheese with sweet potato  
cream and green apple



### 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.