

New Year's Eve Menu



WELCOME APPETIZERS

Creamy ham croquettes
Foie with apple count
Shot of christmas stock

STARTERS

Scampi cream with crispy prawn and vegetables
or
Traditional cannelloni au gratin with truffle béchamel sauce
or
Sea urchins gratin
or
Salad with ham duck, mushroom vinagrette, truffle and crispy parmesan cheese

MAIN COURSE

Sea-bream filet with clams and baby vegetables
or
Melting veal (cooked 12 hours) with creamy potato puré
or
Roasted lamb back (cooked 12 hours) rosemary flavoured with thick-sliced potatoes
or
Salt stone beef tenderloin (+8,80 Eur VAT included)

DESSERT

Serafino (strawberries, cookie, cream and ice cream)
or
Filiberto (greek yogurt with ice cream, berries and strawberry krispies)
or
Pinya colada with rum gelée and lemon sorbet

Coffee, decaffeinated, teas and herbal teas

Midnight 12 grapes –New Years Eve party bag

CELLAR

White wine: Analivia (D.O. Rueda)
Red wine: Arnegui Reserva (D.O. Rioja)
Cava: Oriol Rossell Brut Nature

76,00€ PP. VAT INCLUDED



Kids Menu



STARTER

Pasta shells soup
or
Traditional cannelloni au gratin with cheese
or
Home-made penne Bolognese

MAIN COURSE

Charcoal-grilled lamb with french fries
or
Grilled fillets sole
with potato millefeuille or potato au gratin and baked tomato
or
Chicken escalope with chips

DESSERT

Assorted ice cream

Mineral water
Soft drinks

32,20€ PP. VAT INCLUDED
(Children under 12 years)

