

# NEW YEAR'S EVE GALA DINNER

## Appetisers

**Blini with avocado and salmon**

**Beetroot with herring caviar**

**Scallop tartare with lime and coriander**

*Privat Reserva Brut Nature (ECO) [D.O. Cava]*

*Xarel · lo - Macabeu - Parellada - Chardonnay - Pinot Noir*

## Starter

**Pork and duck terrine, pistachios and sweet wine**

with a watercress and truffle salad

*Flor de Xarel · lo d'Espiells [D.O. Penedès]*

*Xarel · lo*

**Seafood and lobster royale**

with a seafood and orange sauce

*Sanz Verdejo [D.O. Rueda]*

*Verdejo*

## Fish

**Sea bass**

with wild asparagus and a white wine and citrus sauce

*Las Fincas - Chivite Rosado (I.G.P) 3 Riberas*

*Garnacha Tinta*

## Meat

**Beef sirloin**

with Jerusalem artichoke purée, roasted artichokes and potatoes and a truffle sauce

*Salvio (D.O.) Ribera del Duero*

*Tempranillo - Merlot - Garnacha*

## Dessert

**Chocolate ingot**

with whipped hazelnut cream, caramelised almond and roasted hazelnut ice cream

*Tattinger Brut Reserve (A.O.C.) Champagne*

*Chardonnay - Pinot Noir - Pinot Meunier*

## Petits fours

Wine pairing, water, coffee and free bar included.

Please notify us of any dietary restrictions when making your reservation.



# CHILDREN'S MENU

## Starter

**Rigatoni au gratin**  
stuffed with roast chicken

## Meat

**Beef sirloin**  
with crispy potato terrine

## Dessert

**Chocolate and raspberry brownie**

Water or soft drink included.

Please notify us of any dietary restrictions when making your reservation.