

New Year's Eve Gala Dinner



APPETIZER

Tisana and Xmas Sorbet

ENTRÉE

Salmon tartar with avocado and fresh tomato
Duck ravioli with truffle sauce and pine nuts
Traditional Catalan Monkfish fillet with garlic garnish

MAIN COURSE

Sirloin steak with foiegras sauce and truffles

DESSERT

Chocolate Madness



DRINKS

Still/Sparkling water
Verme 77 Miguel Pons white/red
Cava Miguel Pons Nuria Rose
Cava Miguel Pons Eulalia
Coffee/teas/New Year confetti

Price: 79€ IVA incl.



New Year's Brunch

APPETIZER

Chicken and Onion Broth

ENTRÉE

Selection of national entrees and salads, cheeses, sausages and pates
pineapple salads with mango and prawns and sauce of a thousand islands,
Endive lettuce with blue cheese Iberian ham with tomato bread

MAIN COURSE

Seafood "fideua"

Beef strudel with mushrooms and prawns in red wine sauce

Baked hake with potatoes and caramelized onion ❄️

Duck confit with orange reduction, baked pears and grilled vegetables

DESSERT

Lemon sorbet with lime

Chocolate and cream profiteroles

Fruit salad

Chocolate truffels

Massini cake

Blueberry Cheese cake

DRINKS

Still/Sparkling water

Ederra Verdejo

Miguel Pons Aurellium Tinto

Cava Cordoniu 1551 brut

Coffee/teas/New Year's treats

Price: 39€ IVA incl.

Three Kings lunch

APPETIZER

Seafood soup appetizer

ENTRÉE

Salmon tartar with avocado, tomato chutney and apple vinaigrette
or
Beef Carpaccio with parmesan cheese flakes

MAIN COURSE

Low temperature poultry in Teryiaki sauce with potatoes to the fine herbs and
vegetable
or
hake in cava sauce and vegetable WOK

DESSERT

Three Kings temptation

DRINKS

Still/Sparkling water
Nuviana Chardonnay
Nuviana tempranillo
Cava Cordoniu Classic brut
Coffee/teas/Christmas treats

Price: 29€ IVA incl.