

# 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  
Stoned beef tenderloin rosemary scented (+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

Coffees

Midnight 12 grapes –New Years Eve party bag

## CELLAR

White wine: Analivia (D.O. Rueda)  
Red wine: Arnegui Crianza (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  
Veal escalope with chips

## DESSERT

Assorted ice cream

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Mineral water  
Soft drinks

32,20€ PP. VAT INCLUDED

