

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 salad and potato
or
Melting veal (cooked 12 hours) with creamy potato puré
or
Roasted lamb back (cooked 12 hours) rosemary flavoured with thick-sliced potatoes
or
Hot 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)



Vegetarian Menu



FIRST COURSE

Pumpkin cream with croutons and asparagus
or
*Arugula salad with pear,
walnuts, parmesan and basil pesto*

MAIN COURSE

*Seasonal vegetable lasagna
gratin with raisins and pine nuts*
or
Wild mushroom cannelloni with vegetable

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



Free gluten Menu



FIRST COURSE

Pumpkin cream with asparagus
or
Arugula salad with burrata cheese
with pesto and strawberries

MAIN COURSE

Back lamb roasted at low temperature with candied potatoes
or
Supreme of golden pearl onion vinaigrette
and creamy truffle potato

FREE GLUTEN BREAD

DESSERT

Cheesecake

Coffees

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

