

NEW YEAR'S

EXCLUSIVE MENU

WELCOME SNACKS

- Foie travi wrapped in fresh cheese and caramelized apple with pine nuts
- Mushroom scarf with pineapple-scented glazed scallop
- Olive sphere with vermouth jelly and citrus
- Eggplant and smoked eel millefeuille
- Cóctel xalet (with o without alcohol)

CALAF EGG AT LOW TEMPERATURE WITH CREAMY POTATO AND BELUGA CAVIAR

White Wine: *Dávila (D.O. Rías Baixas)*

SHRIMP RAVIOLI FROM PALAMÓS WITH CRUSTACEAN CREAM

White Wine: *Gramona más escorpí (D.O. Penedés)*

AVILA SUCKLING PIG WITH APPLE TATIN

Red Wine: *Pagos de Anguix Costalara (D.O. Ribera del Duero)*

REFRESHING LIME AND MINT

CHOCOLATE SURPRISE

Cava: *Torelló Pà·lid Brut reserva rosé*

ALSO INCLUDES:

- WATER, COFFEE, TEAS AND INFUSIONS
- PETIT FOURS
- THE 12 LUCKY GRAPES
- NEW YEAR'S COTILLON BAG
- HOUSE SURPRISES
- MUSIC/OPEN BAR THROUGHOUT THE CELEBRATION
- FROM 20:30H TO 01:30H

PRICE PER PERSON

196€

VAT INCLUDED