

NEW YEAR'S 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)

First Course

Golden scallop, tender asparagus garden, beluga caviar and pomegranate notes

Second Course

Shrimp ravioli from Palamós with crustacean cream

Main Course

Avila suckling pig with apple tatin

Desserts

Refreshing lime and mint
and

Chocolate surprise

Beverages

White Wine: Dávila (D.O. Rías Baixas)

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

Champagne: Abelé 1757 Brut

Waters, coffees, teas, infusions and petit fours

Also includes:

- New Year's Eve cotillion bag
- 12 lucky grapes and a glass of cava on our terrace with a view of the fireworks show
- Instant photo booth
- Saxophonist / Music
- Open bar during the whole celebration
- From 20:30h to 01:30h

PRICE PER PERSON
230€

VAT INCLUDED