

NEW YEAR'S EVE MENU

Welcome snacks

- Travi Foie Gras 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
- Xalet Cocktail (with or without alcohol)

First Course

Golden scallop, garden of young asparagus, beluga caviar and pomegranate notes

Second Course

Shrimp ravioli from Palamós with crustacean cream

Main Course

Ávila suckling pig with apple tatin

Desserts

Lime and mint refresher
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

Mineral water, coffee, tea and herbal infusions

Also includes:

- New Year's Eve party bag
- The 12 lucky grapes and a glass of cava on our panoramic terrace overlooking the fireworks
- Instant photo booth
- Saxophonist / Music
- Open bar throughout the celebration
- From 20:30h to 01:30h

PRICE PER PERSON
295€

VAT INCLUDED

NEW YEAR'S

VEGETARIAN / VEGAN MENU

WELCOME SNACKS.

- Olive sphere with vermouth and citrus jelly
- Aubergine millefeuille with tomato confit
- Mushroom handkerchief with pineapple-scented tofu
- Warm oriental-style carrot cream
- Xalet cocktail (alcoholic or non-alcoholic)

COURGETTE CANNELLONI STUFFED WITH WINTER VEGETABLES AND HEURA

CONFIT TOMATO AND VEGAN FETA RAVIOLI WITH COCONUT PESTO

CREAMY RICE WITH PORCINI MUSHROOMS, GREEN ASPARAGUS AND VEGAN CHEESE

LIME AND MINT REFRESHER

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

295€

VAT INCLUDED