

New Year's Eve

MENU

31/12/2023

APPETISER

Duck Micuit with Iberian ham and raspberry coulis
on a soft bap

STARTER

Roasted pumpkin soup with Parmesan cheese
And fresh basil

FIRST COURSE

Sea bream in creamy champagne and citrus fruit sauce
with parsnip and potato cream

MAIN COURSE

Beef sirloin in mushroom sauce,
green beans, bacon and twice-cooked potatoes

DESSERT

Raspberry mousse with chocolate vichyssoise

Traditional 12 grapes to celebrate the start of the New Year

Wines:

White: Viñas del Vero Chardonnay, D.O Somontano

Red: Marqués de Cáceres Crianza D.O C.a Rioja

Cava: Perelada Blue Festival, Brut D.O Catalunya