

# NEW YEAR'S EVE

## Menu

### SNACK

Sea urchins au gratin with cava  
Micuit of foie with green apple

### STARTER

Lobster salad with apple tartar and its  
vinaigrette

### FIRST COURSE

Sea bass supreme with lobster bisque with  
seafood product

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Lemon sorbet

### SECOND COURSE

Suckling pig ingot at low temperature with  
orange sauce

### DESSERT

Baba rhom with Mascarpone ice cream

### WINE CELLAR

White wine Legaris Verdejo D.O Rueda  
Black wine La Treta D.O. Empordà  
Codorniu Ars Collecta Gran Cava  
Reserva Blanc de Blancs  
Mineral water  
Coffees and infusions

145 €

I.V.A Incluido

COTILLION AND DJ UNTIL 4 A.M.  
BAR SERVICE

For reservations

+34 681 262 253

