

NEW YEAR'S EVE
TASTING MENU

Appetizer

**Marinated prawn with seaweed
bread** MS SH G

Starter

**Tuna tartare cannelloni
with confit tomato** F SO SU

Accompaniments

Crystal bread with smoked butter G D

Main courses

**Langoustine tartare, citrus
and caviar** MS SH SU C

**Scorpion fish in saffron sauce, fennel
parmentier and crudités** F D SU C

**Crispy beef tart and black
truffle juice** G SU C D

Dessert and petit fours

**Beetroot cake, mascarpone cream with
white chocolate and raspberry sorbet** G D

Pairing with a cocktail: **wild berries
Margarita with Pedro Ximénez and white
chocolate foam**

**Apricot gummy, dark chocolate rock,
raspberry and chocolate ball** G D

Lucky grapes

Selection of grapes for the chimes

Sweet treats

**Selection of turrón, marzipan
and wafers** G D E

White wine Maricel

Torre de Veguer | DO Penedès | Malvasia de Sitges |
2022

Red wine L'Estaca

Trossos de Priorat | DO Priorat | Garnatxa tinta | 2018

Sparkling wine Vinyes de Can Sala

Familia Ferrer | DO Cava | Parellada y Xarello | 2015

195€

per person (taxes included)

CONTRABAN

G – Gluten, N – Nut, SH – Shellfish, C – Celery,
M – Mustard, E – Egg, SS – Sesame, F – Fish,
MU – Mushrooms, SU – Sulfite, P – Peanut, L – Lupin,
MS – Molluscan shellfish, SO – Soybean, D – Dairy