

CHRISTMAS EVE
TASTING MENU

Appetizers

**Crab cone with acidulated
mayo** G D E MS SH

**Crunchy potato taco with marinated
bluefin tuna** F SO

Accompaniments

**Basket of bread and breadsticks
with butters** G D

Main courses

**Crispy flatbread with suckling
veal, artichokes and pickled
vegetables** G SU C

**Sea bass "cocolette" with
potato gnocchi, confit tomatoes
and seasonal mushrooms** F G SU C

**Glazed venison confit with
roasted beetroot** SU C

Dessert

**Chocolate cake, hazelnut cream,
olive oil and salt** G D E

Pairing with a cocktail: **Ron based
with chocolate, hazelnut syrup,
almond liqueur and cream**

Sweet treats

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

White wine Suneus

AV Bodeguers | DO Empordà | 100% Macabeu | 2023

Red wine Eclèctic

Torre de Veguer | DO Penedès | Cabernet Sauvignon,
Garnatxa y Syrah | 2019

Sparkling wine Rabetllat

i Vidal Gran Reserva Brut Nature
DO Cava | Chardonnay, Macabeu y Xarello | 2019

125€

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