

New Year's Eve

DECEMBER 31ST

WELCOME DRINK

TAITTINGER BRUT RÉSERVE CHAMPAGNE GLASS

STARTERS

FOIE TRUFFLE

OCTOPUS WITH EVOO CAVIAR

POTATO MILLE-FEUILLE WITH SMOKED EEL

0,0 CRAYFISH WITH CHAMPAGNE SAUCE

MAIN COURSE

HAKE WITH APPLE LIQUEUR AND TEAR PEAS

BEEF TENDERLOIN WITH POTATO
MILLEFEUILLE WITH BUTTER

CHEF'S DESSERT

STONES, LEMON CREAM AND HIBISCUS

SELECTION OF CHRISTMAS SWEETS

LUCKY GRAPES

CELLAR

WHITE WINE · MARQUÉS DE RISCAL 2023 D.O. RUEDA

RED WINE · VS MURUA 2021 D.O. CA. RIOJA

Water, soft drinks, beers and selection of coffee, tea and infusions

155 €

VAT included

*Chef, Carlos Julián
Maître, Cristina Smarandache*

Ampar

RESTAURANTE