

Christmas Eve

DECEMBER 24TH

WELCOME DRINK

TAITTINGER BRUT RÉSERVE CHAMPAGNE GLASS

STARTER

SOFT BEET CREAM INFUSED WITH FOIE GRAS,
TOPPED WITH CRISPY LEEK

PICKLED RED PARTRIDGE WITH A TOUCH OF
AGED BALSAMIC VINEGAR AND VEIL OF IBERIAN JOWL

MAIN COURSE

BONELESS IBERIAN PORK IN BLACK TRUFFLE PARMENTIER,
SERVED WITH AN INTENSE BLUEBERRY DEMI-GLACE

CHEF'S DESSERT

NOUGAT SEMIFREDDO WITH A CINNAMON QUENELLE,
ON A CRUNCHY DANISH COOKIE BASE

SELECTION OF CHRISTMAS SWEETS

CELLAR

WHITE WINE · ENCINA BLANCA DE ALBURQUERQUE 2019
VT DE EXTREMADURA

RED WINE PALACIO QUEMADO, ARINTO, ANTÃO VAZ.
DOP ALENTEJO, PORTUGAL

SPARKLING WINE · PAIVA BRUT NATURE RESERVA D.O. CAVA

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

70 €

VAT included

Chef, Jorge Galán
Maitre, Andzelika-Kamilla Gorna

Las Corchuelas

RESTAURANTE