

New Year's Eve

DECEMBER 31ST

WELCOME DRINK

TAITTINGER BRUT RESERVE CHAMPAGNE GLASS

CHEF'S APPETIZER

STARTERS

OYSTER ROCKEFELLER

CLASSIC LOBSTER COCKTAIL

GUINEA FOWL AND FOIE TERRINE WITH
PEDRO XIMÉNEZ ICE CREAM

MAIN COURSE

TURBOT, CARPACCIO OF CARDOON MUSHROOMS AND FENNEL

VALENCIAN CITRUS SORBET

SUCKLING PIG SHOULDER WITH DEMI-GLACE AND YELLOW TRUMPET

CHEF'S DESSERT

MULLED WINE

OUR ARNADI OF PUMPKIN AND ALMONDS

SELECTION OF CHRISTMAS SWEETS

LUCKY GRAPES

CELLAR

WHITE WINE · JOSÉ PARIENTE SAUVIGNON BLANC 2023 D.O. RUEDA

RED WINE · TRUS CRIANZA 2020 D.O RIBERA DEL DUERO

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

Chef, Javier Tortosa
Maitre, Aitor Boix

185 €
VAT included

Fondillón

BARRA & RESTAURANTE