#### DECEMBER 25<sup>™</sup>

## WELCOME DRINK

CAVA CASTILLO DE PERELADA RESERVA GLASS

### **STARTERS**

SCALLOP WITH GARLIC MOUSSELINE, SALMON ROE AND BLACK OLIVE POWDER

KING CRAB CROQUETTES WITH MARINATED
TUNA SASHIMI AND TRUFFLE

CRUNCHY SPICED TOAST WITH CARAMELIZED FOIE GRAS AND ROSE MARMALADE

IDIAZÁBAL CHEESE SOUP WITH SEASONAL MUSHROOMS AND GRATED TRUFFLE

### MAIN COURSE

STUFFED TURKEY WITH BITTER ORANGE SAUCE, MUSHROOMS AND CRUNCHY POLENTA

### CHEF'S DESSERT

CHOCOLATE PANETTONE, WHITE CHOCOLATE CREAM CHANTILLY AND MILK ICE CREAM

**SELECTION OF CHRISTMAS SWEETS** 

# **CELLAR**

WHITE WINE · BLANCO NIEVA VERDEJO 2023 D.O.RUEDA RED WINE · ARIENZO CRIANZA 2019 D.O.CA.RIOJA SPARKLING WINE · CASTILLO DE PERELADA BRUT RESERVA D.O.CAVA Water, soft drinks, beers and selection of coffee, tea and infusions

> 78 € VAT included

Chef, Rubén González Maître, Rafael Hernández



