

DECEMBER 31ST

WELCOME DRINK

TAITTINGER BRUT RÉSERVE CHAMPAGNE GLASS

STARTERS

ORGANIC CAVIAR FROM RIOFRÍO AND GREY GOOSE VODKA

LOBSTER WITH MANGO, PAPAYA AND PASSION FRUIT DRESSING

FOIE GRAS TERRINE AND SAUTÉED PLUMS WITH APRICOT JUICE

MAIN COURSE

SEA BASS FILLET WITH BÉARNAISE SAUCE
AND SHRIMPS FROM MOTRIL

GRILLED SIRLOIN STEAK WITH MODENA BALSAMIC REDUCTION

CHEF'S DESSERT

WHITE CHOCOLATE SOUP WITH NOUGAT OF JIJONA

SELECTION OF CHRISTMAS SWEETS

LUCKY GRAPES

CELLAR

WHITE WINE · HABLA DE TI SAUVIGNON BLANC, 2022, V.T. EXTREMADURA

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

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

195 €

VAT included

*Chef, Manuel Martínez
Maître, Eduardo Frenegal*

Los Patos

RESTAURANTE

DECEMBER 31ST
VEGETARIAN OPTION

WELCOME DRINK

TAITTINGER BRUT RÉSERVE CHAMPAGNE GLASS

STARTERS

AVOCADO AND CUCUMBER URAMAKI WITH CILANTRO AGUACHILE

TROPICAL COUSCOUS TIMBALE WITH FRESH FRUITS FROM MOTRIL
SOAKED IN VEGETABLE BROTH FROM OUR LAND

ROASTED PUMPKIN CREAM WITH CONFIT
SWEET POTATO AND HEÛRA

MAIN COURSE

RICE NOODLES AND CRISPY TOFU WITH
TANDOORI SPICE MARINADE

MUSHROOM AND SWEET POTATO PUFF
PASTRY WITH TRUFFLE SAUCE

CHEF'S DESSERT

WHITE CHOCOLATE SOUP WITH NOUGAT OF JIJONA

SELECTION OF CHRISTMAS SWEETS

LUCKY GRAPES

CELLAR

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