

Christmas Eve

DECEMBER 24<sup>TH</sup>

## WELCOME DRINK

TAITTINGER BRUT RÉSERVE CHAMPAGNE GLASS

## STARTERS

MARINATED TUNA WITH DATE PEARLS AND LIME MOUSSE

FOIE MI-CUIT WITH TRUMPETS OF DEATH ON  
WAFFLES WITH PEPPER STEWED STRAWBERRIES

WHITE ASPARAGUS CREAM WITH TOASTED WALNUT  
BUTTER, WHITE SHRIMP TARTAR WITH CITRUS AND DILL

## MAIN COURSES

GRILLED SEA BASS FILLET WITH CLAM  
SAUCE AND BABY VEGETABLES

DUCK MAGRET, BEET CREAM AND STEWED FRENCH ONIONS

## CHEF'S DESSERT

NOUGAT CHEESECAKE CREAM, LOTUS  
COOKIE AND HOMEMADE COFFEE CREAM

SELECTION OF CHRISTMAS SWEETS

## CELLAR

WHITE WINE • MARQUÉS DE RISCAL D.O. RUEDA

RED WINE • XIII LUNAS RESERVA D.O. CA. RIOJA

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

110 €

VAT included

*Chef, Rafael Cantizano  
Mâitre, Carmen Norte*

**Azahar**

RESTAURANTE