



NEW YEAR'S EVE

Barcelona, 31st December 2024

APPETIZERS

Regal Golden oyster with apple gel and lemongrass sorbet Raspberry macaron with marinated salmon and boletus mousse Creamy basil blini with lobster medallion

SCALLOP

Roasted, with foie ravioli and celeriac with vanilla

VIOLET CARROT

In parmentier, wth buckwheat and red prawn

MARKET FISH

Baked, rwith oasted leek and seaweed butter

DEER LOIN

Roasted, with fig tatin, fennel pure and cherry gel

BLACK CHOCOLATE

With cinnamon, ginger and red fruit

Artisan Petit-Fours
Lucky grapes and party bag

Mas Doix Murmuri, D.O. Priorat
Emilio Moro Mallelous, D.O. Ribera del Duero
Torelló Finca Can Martí Brut Reserva, D.O. Cava
Louis Roederer 243, A.O.C. Champagne
Mineral water, coffee, infusions

190

Price in euros, per person. VAT included. Drinks included. In case of food allergies or intolerances, please ask our staff.