

CHRISTMAS EVE MENU



Appetizers

Balfegó bluefin tuna tart on crispy shiso leaf
Almond-coated foie bonbon with vanilla apricot

Starter

Bouillabaisse of scarlet prawn, monkfish and *fregola sarda*

Fish Course

Sea bass Wellington with mushroom duxelles and poultry jus

Meat Course

Slow-cooked lamb with port glaze, roasted apple and salsify

Pre-Dessert

Mango and passion fruit sorbet

Dessert

Roasted pineapple with ginger, vanilla and almond biscuit

Wine Pairing

Jardín de Lucía · D.O. Rías Baixas · Albariño
La Locomotora · D.O.Ca. Rioja · Tempranillo
Juvé & Camps Essential Púrpura

Still or sparkling water, and coffee

175 €

VAT included