

NEW YEAR'S EVE MENU



Appetizers

Girardeau oyster with tart green apple
Parmesan and truffle macaron

Starter

Scarlet prawn cream with chestnut cappuccino and seaweed bread

Fish Course

Wild turbot in a herb crust, with green pea risotto and braised leek

Meat Course

Veal tenderloin with roasted cauliflower purée, winter truffle and Périgourdine sauce

Pre-Dessert

Yuzu and champagne sorbet

Petit Four

Pistachio soufflé with tonka bean chantilly and caramelised almonds

Wine Pairing

Jardín de Lucía · D.O. Rías Baixas · Albariño
Marqués de Murrieta · D.O.Ca. Rioja · Tempranillo
Delamotte Brut · Champagne · Chardonnay

Still or sparkling water, and coffee

275 €

VAT included