



Christmas MENU

Accompanied by live piano music
Dinner at 8:00 PM

Artisanal bread, duo of butters & olive pearl

Guillardeau oyster “Glòria”

Pumpkin cappuccino & crispy Iberian ham croquette

Creamy Aquarelo rice with red prawn, mushrooms, artichoke & truffle

“El Barquero” cod loin, spinach & light pilpil sauce

Crispy suckling pig, its jus, escarole, almond & pear confit

Warm apple mille-feuille, puff pastry & ensaimada ice cream

House-made nougats


220€
per person



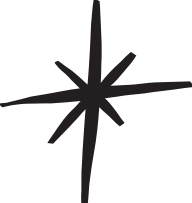



New Year's Eve

MENU



Live piano in the lobby, piano & vocals during dinner
Louis Roederer Collection champagne on arrival 8:00 PM
Dinner 8:30 PM



Artisanal bread, duo of butters & olive pearl

Almadraba bluefin tuna tartare with caviar & shoestring potato

Silky wild mushroom cream



Scarlet prawn en papillote, “sobrasada & gazpachuelo”

Turbot over creamy asparagus rice & its natural collagen glaze

Pressed lamb “lingot”, celeriac, spinach & truffle

Refreshing lime & mint sorbet


Chocolate textures symphony



Home-made nougats



After-party: hot chocolate with churros



280€
per person

