

MENU

New Year's Eve Gala 2024



GALA MENU

Lobster dressed with hollandaise sauce, salmon roe, red cabbage, edamame and radish salad

Royal foie gras with Pedro Ximénez, spiced bread, pistachio and almond crumble

Turbot fillet on a bed of courgette with langoustine sauce, EVO oil flavoured with fine herbs and crispy wild rice.

Passion fruit sorbet and Champagne Pommery

Galician beef sirloin steak at low temperature with chestnut purée, black garlic emulsion and crispy mushrooms

Opera cake with crunchy white chocolate and red fruits

Petits fours
Illy coffee and tea

WINES

Sancerre 2022, sauvignon blanc,
Vincent Gral, A.O.C. Loire

Punta Esencia 2020, tempranillo,
Bodegas Neo D.O. Ribera del Duero

195€ P.P

VAT INCLUDED

INCLUDING DRINKS UP TO COFFEE SERVICE

NO DISCOUNTS APPLY

PROGRAMME

20:00h - Welcome with Champagne Pommery and amuse-bouche

20:30h -Gala Menu

00:00h -Cotillion and the 12 strikes of the bells

00:05h -The Bonfire of the forgetfulness

00:10h - Party and Dj

