



MENU AND NEW YEAR'S EVE PARTY ON DECEMBER 31, 2017

WELCOME COCKTAIL whit Appetisers

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SURPRISE TRUFFLE

Foie gras mi-cuit, Black truffle, Black sesame and chicory 'frisé'

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RUINS OF EMPURIES

Panacota of topinambour, caviar and pecan nuts

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PARMENTIER OF LOBSTER AND ST PETER'S FISH

'Sofrito' 24hours, lobster bisque and salmon eggs

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CANNELLONI OF HELMETED GUINEA FOWL 'A LA CATALANA'

Crepes, pine nuts, prunes, salsify and roast juice

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ICE CREAM << BUDDHA'S HAND>>

On bed of pistachio horchata and violets merengue

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RAVIOLI OF PASSION FRUIT

Coconut ice cream, lyophilized coconut and passion tile

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Cava: Llopart Integral Brut Nature

White Wine: Només D.O. Empordà

Red Wine: Domaine Lucien Tramier A.O.P. Côtes du Rhône

Mineral water, coffee and "Petit fours"

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At Midnight ... Cup of Cava and Grapes of Luck!

Cotillon and Dancing Night

Price: 180€/pers*

*Dinner and drinks included.

Only alcoholic drinks Gin, Whiskey, Vodka, Champagne are not included.

Welcome drink from 20h30 and Dinner 21h30