



NEW YEAR 'S EVE MENU 2018 "MAS LAZULI"

WELCOME COCKTAIL AND APERITIFS



REAL CRAB SALAD

Aromatic oil and crunchy of plankton



LOW TEMPERATURE EGG WITH CAVIAR BAERI

Artichokes in textures and mountain juice



WILD SEA BASS AND CARRIL CLAM CARRIL "000"

Parmentier of violet ratte potato, beet pesto and green cream



HALF-MOURNING FATTENED CHICKEN

Tuber melanosporum and mini ecological vegetables from Pau



"VITRAL" OF PANACOTA MAS LAZULI

With pistachio ice cream made at home



PINA COLADA

ANDA SURPRISE...



CELLAR

Cuesta del Oro Barrica 2016 D.O Rueda (White Wine)

Camino 2015 D.O Empordà (Red Wine)

Cava Peralada Stars Brut Rosé

Champagne Taittinger

150€

At midnight: "Grapes of luck", Champagne glass, dance and lounge bar.