



NEW YEAR'S EVE MENU 2019 MAS LAZULI

"WELCOME" CAVA GLASS and APERITIFS

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BONBON OF FOIE GRAS

And dried fruits

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CONE OF FOAM OF PUMPKIN AND SESAME

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BREADED RABBIT RIBS

With aioli of quince

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TUNA TARTARE

With trout roe

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GILLARDEAU OYSTER

With marinated partridge

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CARPACCIO OF PRAWNS FROM ROSES

With herring roe and Caviar Baeri

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POCHÉ EGG AND TRUFFLE

Mushrooms and Iberian ham D.O Huelva

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TERRINE OF CALF AND FOIE

With onion puree and mushrooms mousse

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ARTISANAL CHEESE ICE-CREAM

Hazelnut praline with honey flowers and red fruit mousse

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PEARS IN MAS LAZULI RED WINE

CELLAR

Pazo señorans 2017 D.O Rías Baixas (white wine)

Louro 2017 D.O Valdeorras (white wine)

Quindals 2014 D.O Empordà (red wine)

Vieux Manoir du Frigoulas 2018 D.O Côtes du Rhône (red wine)

Champagne Drappier

165€

At midnight: Cotillion "Grapes of luck", Champagne Glass, and Party with DJ
BAR Cocktail (Drinks not included)