

New Year's Eve dinner on December's 31st 2018
Chef LLUÍS LLAMAS

Cocktail: Perucchi Vermouth and snacks

Norwegian salmon sashimi with chives and pomegranate
Prawn soup with sea foam

Starters (to share)

Artichoke hearts stuffed with foie-gras flakes in Calvados
Red tuna fish carpaccio with herring's caviar
New Year Eve's cannelloni with lobster and prawns

Main courses (one to choose)

Baked turbot with clams and calamari sauceor
Veal steak with "Joselito" ham and mushrooms
Tataki Veal steak with nuts and sloes
Three fishes tartar (sea bass, tuna and salmon) with salmon's caviar

Dessert

Chef's Xixona's nougat sweet ice cream
with wild berries and caramel tears

Winery

CLOS PRIMAT D.O. Empordà, Girona. White
CARTESIUS D.O. Empordà, Girona. Red
Sparkling white wine glass: Castellroig. Brut, D.O. Penedès

Coffee and Christmas waffers
Traditional New Year's Eve twelve grapes

Bread and Mineral Water

Menu 85€ (V.A.T. included)