



New Year's Eve Barcelona 2024

APPETIZER SERVED AT YOUR TABLE

Oyster from Delta de l'Ebre with Nacarii caviar and codium algae
Caramelised foie micuit, green apple and duck confit
Homemade lobster croquette



CRAYFISH FROM COSTA BRAVA,
bellevue style

ROASTED WILD SEA BASS
with smoked octopus, orange, razor clams from Delta de l'Ebre and clam sauce

ORGANIC BEEF TENDERLOIN,
confit potato millefeuille, Iberian bacon and porcini & foie-gras jam



**NEW YEAR'S EVE MOON
LUCKY GRAPES**



CELLAR

Joseph Drouhin Chablis, A.O.C. Bourgogne
Les Terrasses, D.O. Ca. Priorat
Veuve Clicquot A.O.C. Champagne

Mineral water, coffee, infusions and festive season sweets

€315,00
per person