

FESTIVE SEASON

Menus



NEW YEAR'S EVE - 12/31st/23

APPETIZER SERVED AT YOUR TABLE

Oyster from Delta de l'Ebre with hollandaise sauce and Nacarii caviar Crispy steak tartare sandwich with black truffle Homemade lobster croquette with lobster essence mayonnaise



MENU

SEAFOOD SALAD,Gaudí style

WILD SEA BASS

with razor clams from the Delta de l'Ebre, saffron gnocchi and white suquet sauce

CATALÁN COQUELET CHICKEN

stuffed with foie micuit, seasonal mushrooms and Perigordine sauce



DESSERT

CREMA CATALANA MOUSSE

with toffee and citric flavors

NEW YEAR'S LUCKY GRAPES



CELLAR

Miranda d'Espiells D.O. Penedès Mineral del Montsant, D.O. Ca. Priorat Juvé & Camps Milesimé

Mineral water, coffee, infusions and festive season sweets included

1 bottle of wine for every 3 people 1 bottle of cava for every 6 people

€185.00



Menu valid for 12/31st (dinner time only).

Menu must be ordered by all diners on the table.

Champagne Veuve Cliquot available at €85.00 per bottle.

Reservations are accepted up to 72 hours before the day of the event, subject to availability.

Prepayment will be requested for the total amount of the event.

Reserve your table at H7341-FB3@accor.com or calling at 93.230.17.77

Please notify any food intolerance when setting your reservation.

FESTIVE SEASON'S GREETINGS



NEW YEAR'S EVE - 12/31st/22 FROM 3 TO 12 YEARS OLD

APPETIZER SERVED AT YOUR TABLE

100% Iberian ham with *pan con tomate* Homemade lobster croquette Prawns in tempura



MENÚ

RIGATONI

with Iberian bolognese and Parmesan cheese

MONKFISH NUGGETS

with homemade French fries



DESSERTS

Kid's dessert Assorted seasonal sweets New Year's lucky grapes

Soft drinks and fruit juices

75,00€



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