

CHRISTMAS EVE GALA DECEMBER THE 24TH



MENU

- FOIE GRAS TIMBALE, REDCURRANT JELLY AND PISTACHIO
- BAKED TURBOT WITH VERMOUTH SAUCE AND SEA URCHIN FRITTERS
- GRILLED BEEF TENDERLOIN WITH POTATO, TRUFFLE AND IBERIAN BACON CAKE
- CARAMEL MOUSSE, BOURBON VANILLA ICE CREAM, OIL AND SALT
- NOUGAT FROM OUR OWN BAKERY AND CHRISTMAS DELICACIES



WINES

WHITE WINE: VINOS DE LA TIERRA DE EXTREMADURA 'HABLA DE TI'.

- RED WINE: DOCA RIOJA "SOLAR DE BÉQUER CRIANZA"
- CAVA: ANNA DE CODORNIU
- WATER, COFFEE AND LIQUEURS



BAR SERVICE UNTIL 03:00 (NOT INCLUDED)
DRESS CODE: SMART CASUAL

PRICE **140€** | PER PERSON

NEW YEAR'S EVE GALA

DECEMBER THE 31TH

SPECIAL APERITIF IN THE EXCLUSIVE SALÓN DE LOS ESPEJOS WITH THE
"ARPEGGIO" STRING QUARTET.



MENU

- LOBSTER SALAD WITH TOMATO AND RED CURRY SOUP
- GRILLED FILLET OF SEA BASS WITH BOUILLABAISSE AND ROUILLE SAUCE
- SHOULDER OF SUCKLING LAMB IGP BRAISED AT LOW TEMPERATURE
WITH POTATO AND THYME SOUFFLÉ
- MILLEFEUILLE OF NOUGAT WITH CRÈME ANGLAISE AND BLUEBERRY ICE
CREAM
- NOUGAT FROM OUR OWN BAKERY AND CHRISTMAS DELICACIES



WINES

- WHITE WINE: DO ALBARIÑO 'VEIGAMOURA 2021'.
- RED WINE: DO RIBERA DEL DUERO 'EMILIO MORO'.
- CHAMPAGNE: MÖET CHANDON
- WATER, COFFEE AND LIQUEURS
- LUCKY GRAPES AND COTILLION
- CHOCOLATE WITH CHURROS
- GARLIC SOUP



DJ UNTIL 05:00 WITH OPEN BAR
DRESS CODE: BLACK TIE

PRICE **250€** | PER
PERSON