

NEW YEAR'S EVE MENU

120€



AMUSE BOUCHE

Jerusalem artichoke cream, ribeye ham, and hazelnuts

- STARTERS -

FOIE GRAS TERRINE

Toasted kouglof and plum–Gewurztraminer chutney

or

LAS CROQUETAS DEL BEEF WITH TRUFFLE

Beef croquettes with wholegrain mustard and truffle

or

LOBSTER CAESAR SALAD

Baby romaine lettuce, lobster, Parmesan, and Caesar dressing

- MAIN COURSES -

SCALLOPS

Scallops wrapped in filo pastry with porcini cream

or

ANGUS BEEF RIBEYE

Green beans with almonds and mashed potatoes

- DESSERT -

CHOCOLATE SOUFFLÉ TART

Gold leaf and vanilla ice cream

