

New Year's Eve Menu 2025

Welcome cocktail **Chef's appetizers**

Salmon cube with mullet caviar
Shot with foie gras mousse
Tuna and wakame tartare
Artichoke heart with emulsion and trout roe
Pulled pork parcel with pear confit
Toasted bread with Iberian ham and loin
Gourmet croquettes

Starter

Tempura prawn tail

Creme of Guinea fowl with brunoise cut breast

First course

Sea bass fillet in its own juices with vegetables from our own farm

Citrus fusion sorbet

Second course

Beef tenderloin with port reduction, potato gratin and porcini mushrooms

Dessert

Crème brûlée and apricot slice Traditional Christmas sweets Lucky grapes Party Favors



Red, Protos Roble, Ribera del Duero
Dry white, Protos Verdejo, Ribera del Duero
Medium sweet white, Castillo de Liria, Utiel/Requena
Cava, Expression Reserve Brut