

New Year's Eve Menu 2017

Cava Millesime of Perelada 2014 and its puff pastry



Poached oyster with yuzu rice vinegar

Parsley cuttlefish ink pudding

Chestnut capuccino with vanilla and honey



*Homemade duck foie gras terrine prepared with dried apricots and pine nuts,
salad with chocolate vinegar*



Half lobster roasted with black chanterelles



Lemon sorbet with cucumber and Vodka-lima gelatine



Roasted white veal served with vegetables



The twelve grapes of luck



Sweet mango, coconut and chocolate with exotic sauce



Petits fours

98€/pers. Vat included - Drinks not included

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