



## CHRISTMAS EVE DINNER

Glazed squid with shellfish, Asetra caviar and bergamot with winter salad

Smoked Fine de Claire oyster, celery and cucumber granita, dill oil and champagne  
vinegar gel

Risotto with squill shrimps, samphire and sea lettuce

Soy-marinated seabass with daikon and saffron sauce

Apple, pomegranate and vanilla

Festive treats

290€ per person, excluding drinks



## CHRISTMAS LUNCH

Foie gras with pear jam and wine vinegar

‘Tortellino’ with Parmigiano Reggiano sauce and chicken consommé

Festive beef fillet

Pear, ricotta cheese and cinnamon

Festive treats

€270 per person, excluding drinks



## NEW YEAR'S EVE DINNER

Chef's welcome appetiser

Gillardeau oyster with gin granita and smoked lime concentrate

Mazara del Vallo red prawns cocktail

Tartlet with foie gras mousse and herb-baked pear  
with meat reduction and cocoa bean

Solidified beef and white truffle consommé with tuna sauce

Twisted 'vodka pennette' and Beluga caviar

Catalan-style blue lobster

Back to the future profiterole

New Year's Eve treats

€850 per person, beverage excluded