



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