

## MENU

# Happy happy New Year 2018



### Let's begin...

Jabugo ham  
Crystal bread with tomato  
Goat's cheese bonbon with poppy seeds  
Foie mi-cuit with nuts toasts  
Gravlax salmon with basil caviar  
Mini Brie cone with a drop of quince jelly  
Seafood cream shot with Pernod  
Catalan stew croquette

### First course...

Seafood timbale with curly endive bouquet and caviar

### A pause...

Gin Tonic sorbet

### To finish...

Beef fillet steak with caramelized foie,  
potato gratin and perigueux sauce

### A sweet touch...

Macaron fondant with Bulgarian yoghurt ice-cream

### Ready for 2018...

Mini "sweets"  
Lucky grapes

### Drinks...

White wine D.O Somontano  
Red wine D.O Somontano  
Beer, soft drinks and mineral water  
Cava Freixenet Vintage Reserva Brut  
**1 LONG DRINK INCLUDED and...**

*Dj until 4am*

120EUR (VAT incl)