

31

NEW YEAR'S EVE DINNER

Guillardeau oyster nº3 with apple

Tuna and cured beef loin with pine nut
cream and olive oil

Lobster in shellfish essence
and crispy kale

Turbot in meunière style with chopped
tarragon and trout roe

Girona beef fillet with celery cream

Crispy nuts with chocolate ganache
and hazelnut ice cream

Nougats and Christmas wafer rolls
Lucky grapes

CELLAR

WHITE WINE: Perelada. Finca La Garriga.. DO Empordà

RED WINE: Perelada. Finca La Garriga.DO Empordà

CAVA: Rovellats Brut Imperial. DO Cava

Mineral water

Coffee and liqueurs

EARLY MORNING

Onion soup and chocolate with fritters

DANCE WITH
BERTO'S GROUP & HENAR

**PRICE PER PERSON: 180,00 EUROS
(TAXES INCLUDED)**