

Glass of Ruinart Champagne

Langoustines, crispy chicken and Beluga caviar nibble

Crispy coca flatbread with Ibérico pancetta and  
Melanosporum black truffle

Wild sea bream carpaccio, grapes, hazelnuts  
and dill hollandaise sauce

Creamy potato gnocchi, butter sauce and  
Melanosporum black truffle

Chargrilled wild grouper, seasonal mushrooms and  
roasted garlic beurre blanc

Glazed boneless goatling shoulder with  
Gruyère potatoes and seasonal vegetables

Chocolate coulant with cinnamon and coffee ice cream

Catalan waffles, nougats, truffles,  
profiteroles and macaroons

89€ Per person. VAT included  
Drinks not included.



the Serras

BARCELONA Luxury Boutique Hotel

*Christmas  
Eve*

Glass of Ruinart Champagne

Foie gras croquetas

Apple, dill and lime royale

Crispy cocaflatbread with tuna belly and Beluga caviar

Torrija with sea urchins and Melanosporum black truffle

Creamy potato gnocchi, butter sauce and  
Melanosporum black truffle

Wild turbot, Jabugo ham, seasonal mushrooms served  
with turbot emulsified pilpil sauce

Slow-cooked suckling *Churro* lamb served  
with oven-roasted potatoes and quince

Gin & Tonic with cream of Tonka beans and red fruits

Chocolate ganache with extra-virgin olive oil and sea salt

Lucky grapes and party favours

145€ Per person. VAT included. Drinks not included



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New  
Year's  
Eve