

New Year's Eve

Glass of Ruinart

Shrimp tartar with green apple

Foie gras à la Royale with Muscatel and grapes

Brioche, Tou d'els Til·lers cheese, truffled onion and rosemary honey

Cuttlefish tartar

Lobster cocktail with its caviar and coral

Creamy potato gnocchi, butter sauce and Beluga caviar

Grilled turbot with cured Jabugo ham, wild mushrooms, spinach and sweet potato

Slow-roasted goatling shoulder with truffled potato parmentier

Citric textures with fresh herbs

Chocolate, chestnuts, ginger and raspberries

Lucky grapes and party favours

150€

Monday 31st of December 2018

Informal
by marc sartori