

CHRISTMAS EVE MENU 2018



SMALL APERITIF AT THE TABLE

Free-range chicken croquette with a small glass of Christmas soup
Mini taco of cochinita pork with guacamole and pico de gallo

MENU

Red prawn cannelloni and soft cheese with fennel
with fine truffle cream and aged parmesan

Suckling Pig deboned, caramelised and crispy roasted chestnut purée,
vegetable ragout and caramelised sauce

Cold soup of dark chocolate with rum
Foam of cocoa powder, crispy petit four, marzipan and cherries

DRINKS

Champagne Pommery
White wine: Raimat Chardonnay (Costers del Segre)
Red wine: Viña Pomal Reserva (Rioja)
Cava: Mía de Freixenet

90.00 € VAT included. Per person.

M E R R Y
C H R I S T M A S
A N D
H A P P Y
N E W Y E A R