



## NEW YEAR'S EVE MENU

### **Starter**

Duck micuit with brioche toasts and cherries jam	22,50€
Grilled lobster with small fresh vegetables and pine nuts	46,25€
Medium prawns from Palamós in salt	40,50€
Duck confit ravioli with crunchy Parmesan	21,50€
Red tuna "Balfegó" tataki with coriander and lime mayonnaise	31,50€

### **Main course**

Veal tenderloin from Girona with winter truffle and mushrooms	32,90€
Grilled seafood of lobster, prawns, razor clams, steamed cockles and mussels ( <i>min. 2 pax</i> ) <b>Reserved in advance</b>	42,50€
Angler fish medallions with roast potatoes, Iberian ham and lightly fried garlic	38,75€
Sea bass with small cuttlefish, onion preserved and mushrooms	37,90€

### **Dessert**

Short pastry with fresh fruit, lemon cream and passion fruit sorbet	9,50€
Pineapple soup with coconut ice cream	9,50€
Strawberry and cream mille-feuille	9,50€
Sweet fritters stuffed with hot chocolate, mandarin and ginger sorbet	10,50€

*Please, if you have any allergies, let us know so we can cater to your needs*