



NEW YEAR'S EVE MENU

Starter

Grilled scallops with black truffle, mushrooms and creamy potato purée	42,00€
Prawns from Palamós in salt	48,00€
Lobster salad with tomato tartare, mango and coral vinaigrette	48,00€
Palamós prawn's carpaccio with Beluga caviar	45,00€
Grilled seafood of 1/2 lobster, 2 langoustines, 3 Dublin Bay prawns, 3 prawns, razor clams, clams and mussels (<i>min. 2 people</i>)	58,00€

Reserved in advance – price/person

Main course

Girona veal tenderloin with foie gras and Perigordini sauce	47,00€
Angler fish medallions with green sauce, clams and asparagus	44,00€
Grilled sea bass loin with caramelized onion and baked potatoes	44,00€
Lamb shoulder with winter truffle, artichokes and mushrooms	41,00€

Dessert

Puff pastry with natural fruit, mango ice cream and coconut crisp	14,00€
Pineapple soup with white chocolate and violets ice cream	14,00€
Millefeuille with cream and raspberries	14,00€
Sweet fritters stuffed hot chocolate with kumquat coulis and passion fruit sorbet	14,00€

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

Minimum consumption of 120,00 € per person.