



## NEW YEAR'S EVE MENU

### **Starter**

Duck micuit with brioche toasts and pear jam	22,95€
Grilled scallops with creamy truffled potato and Iberian ham	25,90€
Prawns from Palamós in salt	41,50€
Duck confit ravioli, mushrooms and crunchy Parmesan	21,95€
Red tuna "Balfegó" tataki with coriander and lime mayonnaise	28,50€
Grilled seafood of 1/2 lobster, prawns, razor clams, steamed cockles and mussels ( <i>min. 2 pax</i> ) <b>Reserved in advance – price/person</b>	44,90€

### **Main course**

Veal tenderloin from Girona, grilled foie and Perigord sauce	36,80€
Angler fish medallions with roast potatoes, Iberian ham and lightly fried garlic	35,75€
Sea bass with small cuttlefish in black ink sauce and mushrooms	35,75€
Roast pickled suckling pig with mango chutney and artichokes	29,90€
Grilled lobster with fresh vegetables and shellfish sauce	46,25€

### **Dessert**

Crunchy coconut with fresh fruit, custard and lemon sorbet	9,50€
Piña colada	9,50€
Strawberry and cream mille-feuille	9,50€
Sweet fritters stuffed with hot chocolate and tangerine sorbet	10,50€

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