

New Year's Eve Gala Menu

Starters

Fresh oysters

Delicate and sophisticated, perfect for whetting your appetite.

Allergens: molluscs.

Iberian acorn-fed ham with crystal bread and tomato

The Spanish classic with crusty bread and fresh tomato.

Allergens: gluten.

Foie Micuit with fig jam with Pedro Ximénez

Perfect balance between softness and sweetness.

Allergens: gluten, sulfur dioxide and sulfites.

Octopus and Shrimp Croquette with Mild Aioli

Flavors of the sea in a creamy and light version.

Allergens: fish, crustaceans, molluscs, gluten and dairy.

Smoked Salmon on Blinis with Lemon Caviar

Subtle combination of smokiness and citrus freshness.

Allergens: fish, gluten.

Fish

Monkfish medallions with a nut crust and pumpkin parmentier

Juicy monkfish with a crunchy texture and smooth pumpkin cream.

Allergens: fish, gluten, nuts.

Sorbet

Colonel Smirnoff Sorbet

Creamy lemon sorbet with a touch of Smirnoff vodka, refreshing and with citrus notes.

Contains alcohol.

Meat

Veal tenderloin turnedó with Café de Paris sauce and truffled potato gratin

Tender sirloin with a soft gratin and truffle aroma.

Allergens: dairy

Dessert

Light mousse of red fruits, mascarpone and coconut on Breton biscuits

Sweet balance between acidity and creaminess.

Allergens: gluten, dairy

Selected winery

White wine Menade Verdejo

Red wine Finca Resalso

Champagne G.H. Mumm Cordon Rouge Brut

31 de Diciembre, 2025