

Christmas Eve Meal

24/12/21

TAPA

Lobster's and mango ceviche

Menu

Foie Gras, blackberries pastry and almonds froth

★★★★

**Grilled turbot with shallots and truffle
and skewed seafood**

★★★★

Chartreuse and blackberries sorbet

★★★★

Roast suckling pig with fruits and vegetables

DESSERTS

Christmas tree ball

Vainilla, green apple and raspberries with salted toffee ice cream

Christmas Mignardises

glass of mulled wine

55,00€

CHRISTMAS DAY MENU

25/12/2021

MENÚ

Traditional Christmas soup

Meats and vegetables

Quince alioli

Tomato, sweet onions, olives and celery salad

Free range chicken with plums in Armagnac

Christmas Log buffet

X'mas Mignardises

Glass of Mulled wine

45,00€

BOXING DAY LUNCH

26/12/21

Pica-Pica

Xapa-coca with tomato and Iberico Ham

Foiegras sachet with apple and pine kernels

Red fruits froth

**Smoked salmon caneloni with
king prawns and cítrics**

Christmas croquette

Traditional boxing day cannelonni

Main course to choose

**Iberico's pork cheek, sprouts and
Cabernet sauce**

o

**Grilled octopus, vegetables vinaigrette
and truffle**

Desserts

**Sweet cannelloni and
Xmas petits fours assortmet
Glass of mulled wine**

42,50€

NEW YEAR'S EVE

31/12/21

Aperitif

Oysters, Iberic ham and Manchego cheese

Glass of Andorran bubbles

Menu

**Foie gras terrine with smoked cod and truffle
nuts and granny Smith apple**

Vi de Gel - Gramona

★★★★

**Lobster's Lasagna
Coral essence and fragrances**

White wine - Albarinho - D.O. Rias Baixas Torre de la Moreira

★★★★

Gin&tonic Sorbet and junipers

★★★★

**Lamb's carré and red currants
Mange tout, purple potatoes and season's vegetables**

Red wine - Ribera del Duero - Bardos Reserva

★★★★

**Ferrero 2022
milky chocolate and hazelnuts
and pear williams sorbet**

Champagne

Petit fours, with coffee and liqueurs

Lucky grapes and surprise kit

Open bar with gin & tonic + Mojitos

DJ "9 events", music till drop

Chicken stock with meat balls and

Hot chocolate for night cup

190.00€

NEW YEARS EVE CHILDREN'S MENU

31/12/21

αPERITIF

**Iberico ham, croquetons,
Manchego cheese, olives and crisp**

Fruits cocktail

Menú

Chicken cannelloni

★★★★

**Beef filet button
Frenchs fries and cherry tomatoes**

★★★★

New year's eve Log

Non alcoholic cava

Sweets

Lucky grapes and surprise Cotillón

50,00€

NEW YEAR'S LUNCH
01/01/22

Glass of champagne for a good start

Menú

Seafood mouse with porcini

**Foie gras demi-cuit amb gelatina de gengibre
i el seu brioche**

Turnedó de salmó amb nous i fines herbes

Arrós de pop i coriandre

Plat Principal

Filet de bou, salsa d'escamarlans i pernil iberic

Postres

"Saint Honoré"

Gelat de vainilla Bourbon i salsa de xocolata calenta

Mignardises d'any nou

Gotet de vi bullit

47.50€

DINAR DE REIS

06/01/22

**Caramels de reis
de botifarra, ceps, fetge d'ànec i**

Menú

**Pernil ibèric sobre xapacoca amb tomàquet
oli d'oliva verge**

★★★

Figa farcida de foie gras sobre llit de mesclum

★★★

Ceviche de dorada, ceba de Figueres i brots frescos

★★★

Arròs de safra amb vieira

★★★

Premnat de cabrit amb orellanes i crumble

Postres

**Tortell i Galetes de Reis
corona i fava o no!!**

★★★

Mignardises amb gotet de vi bullit

45,00€

Menú Infantil

Xeflis

Patates xips, olives, fuet, mini croquetes, daus de formatge

Macarrons a la Napolitana

**Les hamburgueses
del Rei blanc, Rei ros o el Rei negre**

Tortell de reis

Els nen no paguen !!