

# Christmas Eve

Glass of Ruinart

Sous-vide lobster salad with its coral vinaigrette

Toasted coca flatbread served with Iberian pancetta and Melanosporum black truffle

Palamós prawns tartare, fresh tomato and confit potatoes

Artichoke royale, foie gras and Melanosporum black truffle

Charcoal-grilled catch of the day with mushroom sauce and Jabugo cured ham

Crispy suckling pig au jus served with apple and grapes salad

70% Chocolate ganache with citrus and vanilla

Catalan waffles, nougats, truffles, profiteroles and macaroons

94€

Tuesday 24<sup>th</sup> of December 2019

Informal  
by marc garson

# New Year's Eve

Glass of Ruinart

Smoked salmon with salmon roe, crème fraîche, Japanese horseradish and dill

Seafood broth, cauliflower and fresh herbs

Foie micuit with grapes and Riesling gelée

Scallop tartar, Beluga caviar and green apple

Creamy potato gnocchi, butter sauce and Melanosporum black truffle

Steamed blue lobster with its coral's juice and toasted bread with Rouille sauce

Catch of the day with artichokes stew and Carril clams

Goatling back, truffle *aligotte* and winter vegetables

Mandarin orange, almonds and passion fruit

Warm tartlet with chocolate ganache and cinnamon

Lucky grapes and party favours

170€

Tuesday 31<sup>st</sup> of December 2019

Informal  
by marc garson