New years
2021

SNACKS

IBERICO BELLOTA 5 JOTAS
100% Iberian ham matured min. 36 months

STEAMED OYSTER
with Sobrasada lemon peel and cress

CAVIAR IN PROFITEROLES
with sour cream and chives

CAVA
2017, Alta Alella gran reserva

STARTER

ARTICHOKE
lemon and saffron butter

PLUMA IBERICO
with pimientos, honey and basil

DUCK LIVER TERRINE
blackberries and crispy

RED
2018 Las Uvas de la Ira, Toledo

FIRST MIDDLE COURSE

SHRIMP CROQUET
with trout roe and tomato mayo

LOBSTER TACO
avocado, lime, coriander and chili

FRIED SCALLOP
with mussel foam and sherry pickled carrot

WHITE
2018 UNO, Arabako Txakolina

SECOND MIDDLE COURSE

SKIND FRIED HAKE
with almond-manchego cream,
pumpkin and pickled currants

WHITE
2018 Urtaran Cuveé, Arabako Txakolina

MAIN

BEEF TENDERLOIN
with truffle, mushrooms, sherry glace and
rosemary-potato timbale

RED
2017 Viña Pedrosa, Ribera del Duero

DESSERT

APPLE COMPOTE
with “dulce de leche”, nougat, coffee ice cream and
hazelnut croquette

SHERRY
1999 Don PX, Bodegas Toro Albalá

ADDITIONAL COURSE 75,-

CHEESE PLATE 3 kinds of cheeses

NEW YEARS • VINOS Y COCKTAILS • NEW YEARS • VINOS Y COCKTAIL • NEW YEARS • VINOS Y COCKTAILS • NEW YEARS