

New Year's Eve Menu

VR starters

The sea

Sea urchin egg yolk with tuna nape from l'Ametlla de Mar, salmon, smoked baby eels and poached quail eggs

Foie gras terrine

Foie gras terrine with citrus fruit

Cannelloni from the Delta

Stuffed with velouté sauce, blue crab, smoked eel and prawns from Sant Carles de la Ràpita

Fresh fish from the market

Fresh fish from the market with sauté of onion, hazelnuts and sobrassada, with tomato confit, chopped egg, garlic and parsley

Suckling Pig

Suckling pig garnished with mashed ratte potatoes and its own juice

Calypso

Pineapple cream, banana and pineapple cannelloni, passion fruit, beet candy and dulce de leche ice cream

White chocolate bones

With marrow filled with fruits of the forest, raspberry gelée and ice cream

Water, bread, coffee and mini-desserts

€120/person (10% VAT not included)