

NEW YEAR'S EVE 2018

WELCOME

Soup with meat ball truffles

.....

STARTERS

Smoked eel with caramelized pear.
Flame Santa Pola prawn seasoned with oil, lemon and passion pepper.
King Crab boiled.
Thinly sliced, cured beef meat and tomato bread.

.....

MAIN COURSE

by order of disappearance

Potatoes parmentier, Iberian pork panceta cured, Rio frio caviar and Béarnaise sauce.
Black hake in mushrooms duxelle.
Breast of blue duck, Roast juice with orange and will strawberries.

.....

DESSERTS

Apple tatin, fresh cream and ice vanilla.
Manero nougats.
Lucky grapes.

.....

DRINKS

Included

Water, Soda, Beer
White wine: **Quinta Luna 2017** (Rueda)
Red Wine: **Pago de Carraovejas 2016** (Ribera del Duero)
Champagne: **MANERO Brut** (Avizy-France)

225€ / pax

TAX INCLUDED