

~ SPECIAL NEW YEAR'S EVE MENU ~

December 31st 2023 - 20:30h to 1:00h

WELCOME

Glass of Champagne
Christmas truffled soup

TO SHARE

Home made anchovy
Maldonado pure acorn-fed Iberian ham
Joselito pure acorn-fed Iberian loin
Bread with tomato, EVOO and salt flakes

SEAFOOD BOARD

Daniel Sorlut Oyster N°2
Boiled shrimp from Santa Pola
Boiled King crab

MAIN COURSE

Boiled Red prawn from Denia served with warm sea water
Low temperature free-range chicken egg, cauliflower
with smoked butter, Osetra caviar and beef slice
Grilled Atlantic Sea Bass with green pepper
Roasted deer loin

SWEETS

Arabian cake
MANERO artisan nougat
Lucky grapes from Vinalopó
Glass of Champagne

295€ / pax

Beer, water, soft drinks and coffee
Bread and aperitive included

Wines not included. Request the wine list chosen by our sumelliers for this special dinner.

< 16 years old 195€ / pax

MANERO Wine pairing + 50€ / pax

The reservation will be
confirmed after payment.

KRUG
AMBASSADE

Tax included