



*Welcome glass of Cava*

Scallop gratin with cava cream and chives



Warm lobster salad with mango and lime vinaigrette



Turbot with cava velouté, truffled parmentier and  
artichoke chips

*or*

Leg of suckling lamb cooked at a slow temperature  
with potato purée, bimi and demi-glace



Mascarpone cheese millefeuille with  
red berries and crunchy almonds

TE, COFFEE & PETITS FOURS

NEW YEAR MENU

EUR 140 PER PERSON

PAIRING +40 EUR

MENU SUBJECT TO CHANGE

ALLERGENS & DIETARIES: PLEASE SPEAK TO A MEMBER OF STAFF  
TO ADVISE OF ANY DIETARY NEEDS