

NEW YEAR'S EVE MENU

31st December



Welcome Snacks

Iced tea mocktail with lemon mint / Basil Smash
Aubergine crisps with citrus zest
Steak tartare sandwich
Mini croquettes from Mas de Torren

Aperitif from El Mas

Consommé with egg yolk and black truffle
Cod fritters
House-marinated salmon on brioche with smoked butter

Starter

Pâté en croûte with pickles

First Course

Free-range chicken and apple cannelloni

From the Sea

Lobster in its own cream

From the Land

Slow-cooked veal cheek with parsnip, orange sauce and capers

Pre-Dessert

Orange semifreddo with candied kumquat

Dessert

Chocolate textures with nougat ice cream

Wine Cellar

Laurent-Perrier La Cuvée Brut | A.O.C. Champagne | Chardonnay
Phlox | D.O. Catalunya | Marsanne
Venta Las Vacas | D.O. Ribera del Duero | Tempranillo

Water and coffee

335 euros

VAT included

Midnight chimes and Music

The countdown begins with live music. International hits accompanied by the best classic and reimagined cocktails. Lucky grapes and party favors included. Open bar service and live music until 2:00 AM. And to finish... churros with chocolate!