



## **NEW YEAR'S EVE MENU**

### **Starter**

Duck foie gras micuit with apple compote	27,00€
Grilled scallops with truffled potato Parmentier and mushrooms	32,50€
Prawns from Palamós in salt	45,00€
Lobster salad with vinaigrette and tomate tartare	34,50€
Palamós prawn's carpaccio with Baerii caviar	38,00€
Grilled seafood of 1/2 lobster, 2 langoustines, 2 Dublin Bay prawns, 2 prawns, razor clams, clams and mussels ( <i>min. 2 people</i> )	50,00€

### ***Reserved in advance – price/person***

### **Main course**

Girona veal tenderloin with foie gras and Perigordini sauce	42,00€
Angler fish medallions with green sauce, clams and asparagus	39,00€
Grilled sea bass loin with caramelized onion and baked potatoes	38,00€
Lamb shoulder with winter truffle, artichokes and mushrooms	36,00€

### **Dessert**

Puff pastry with natural fruit with cream and lemon sorbet	12,00€
Pineapple soup with coconut ice cream	12,00€
Millefeuille with cream and raspberries	12,00€
Sweet fritters stuffed hot chocolate with kumquat coulis and mango ice cream	12,00€

*Please, if you have any allergies, let us know so we can cater to your needs.*

***Minimum consumption of 100,00 € per person.***