



NEW YEAR'S EVE MENU

Starter

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| Duck micuit with brioche toasts and apple compote | 23,95€ |
| Grilled scallops with creamy truffled potato and Iberian ham | 31,30€ |
| Prawns from Palamós in salt | 44,00€ |
| Duck confit ravioli, mushrooms and crunchy Parmesan | 28,50€ |
| Palamós prawn's carpaccio with coriander and lime mayonnaise | 29,50€ |
| Grilled seafood of 1/2 lobster, prawns, razor clams, steamed cockles and mussels (<i>min. 2 pax</i>) Reserved in advance – price/person | 47,90€ |

Main course

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| Girona veal tenderloin with Iberian cured ham sauce and mini vegetables | 36,25€ |
| Angler fish medallions with roast potatoes, Iberian ham and lightly fried garlic | 36,90€ |
| Sea bass with small cuttlefish in black ink sauce and chanterelles | 36,95€ |
| Truffled lamb shoulder with artichokes and pumpkin purée | 29,50€ |

Dessert

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| Crunchy coconut with fresh fruit, custard and lemon sorbet | 11,90€ |
| Piña colada | 10,25€ |
| Strawberry and cream mille-feuille | 11,90€ |
| Sweet fritters stuffed with hot chocolate and tangerine sorbet | 11,90€ |

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