

CONTRABAN

NEW YEAR'S EVE

Appetizers & sides

Meagre with sweet mustard, extra virgin olive oil pearls, and seaweed bread. G F

Lobster royale with tart green apple and codium mayonnaise. E D SH C SU

“Pan de cristal” with truffle butter. G D

Main courses

Scarlet prawn carpaccio with oscietra caviar, tangy cream, glasswort, and ice plant. G SH D C SU

Scorpionfish with artichoke cream, Iberian pancetta veil, golden chanterelles, and Priorat wine jus. C SL

Lacquered caneton with creamy polenta, crispy pumpkin, and arbequina olive jus. G D C SU

Dessert, petit fours & lucky grapes

Soft chocolate sponge with mascarpone cream, raw red fruit and hibiscus jam. G E D

Apricot gummy, dark chocolate rock, raspberry and chocolate pearls. G D F/C

Selection of nougats, marzipans, and wafers. G E D
Grapes for the midnight chimes.

BOSQUE DE FUSCALLO

Bodegas La Vionta | DO Rías Baixas | Albariño

ELIXIR

Más de La Creu | DO Conca de Barberà | Trepat

VINYES DE CAN SALA BRUT NATURE 2015

Familia Ferrer | DO Cava | Parellada y Xarello

195€

per person (taxes included)

G - Gluten, N - Nut, SH - Shellfish, C, M - Mustard, E - Egg,
SS - Sesame, F - Fish, MU - Mushrooms, SU - Sulfite,
P - Peanut, L - Lupin, MS - Molluscan shellfish, SO - Soybean, D - Dairy