CONTRABAN

CHRISTMAS EVE

Appetizers & sides

Crispy lobster and spider crab cone with bisque
G SH M D SL C

Crispy potato and nori seaweed taco with red prawn and Espelette pepper SH

Rustic bread and breadsticks with assorted butters G D

Main courses

Otoro tuna belly, ponzu, kimchi mayo and crispy puffed rice F S E SL

Wild sea bass, potato gnocchi with chlorophyll and cockles, saffron sauce G F D E MS SL C

Venison cannelloni, porcini mushroom cream with black truffle and civet sauce G E D SL C

Dessert

Carrot and mandarin cake, passion fruit and citrus cream G D E

Selection of nougats, marzipans, and wafers G E D

Wine pairing

ERESMA
Bodegas Eresma | IGP Vino de la Tierra de Castilla y León | Godello

MARTÍNEZ LACUESTA CUVÉE
Bodegas Martínez Lacuesta | DOCa Rioja | Tempranillo

RAVENTÓS BASAGOITI INICIAL
Raventós Basagoiti | DO San Sebastià dels Gorgs | Chardonnay

125 €
per person (taxes included)

G - Gluten, N - Nuts, SH - Shellfish, C - Celery, M - Mustard, E - Egg, SS - Sesame, F - Fish, SL - Sulfite, P - Peanut, MS - Molluscan shellfish, S - Soy, D - Dairy, L - Lupin