CONTRABAN

NEW YEAR'S EVE

Appetizers & sides

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

Carabinero prawn carpaccio with Oscietra caviar, lightly soured cream and samphire SH M SL C D

"Pan de cristal" with truffle butter G D

Main courses

Lobster royale and tartare with lobster cappuccino, fennel and apple M SH D E SL C

Pan-seared scorpionfish, artichoke cream, thin veil of Iberian pork belly and Priorat wine jus F D SL C

Vendée squab, creamy polenta and crispy pumpkin, Arbequina olive jus G D C SL

Dessert

Chocolate textures, inverted puff pastry, yoghurt and extra virgin olive oil G E D

Petit fours

Apricot gummy, dark chocolate rock, raspberry and chocolate pearls G D E

Selection of nougats, marzipans, and wafers G E D

Grapes for the midnight chimes

Wine pairing

MARLBOROUGH SOUNDS
Marlborough Sounds | Marlborough, New Zealand | Sauvignon Blanc

SVMMA VARIETALIS
Dominio de Valdepusa | DO Pago Dominio de Valdepusa | Cabernet Sauvignon, Petit Verdot & Syrah

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

195 €
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