



New Year's Eve Menu 2024

Cocktail:

Canapés and Moët & Chandon Champagne

Dinner:

Duck-filled Ravioli with spicy pumpkin purée and mustard sauce

Sea bass fillet with truffled cauliflower, brown butter, apricots and hazelnuts

Yuzu sorbet with red fruits and Cava

Veal fillet with morel sauce, winter vegetables and potato terrine

Duo of chocolate and green tea

Petit fours

Grapes of luck

Midnight snack

Drinks during Dinner:

White wine: Jermann Pinot Grigio

Red wine: Roda I, Rioja

Water, beer, softdrinks and coffee

Musical entertainment: Winnie Appel

Price: 350 € per person