Christmas 2024

Chistmas Menu

December 25th

Aperitif

A glass of Brut cava

Iberian ham tapa

Toast of foie mi-cuit with apple compote and rum

Assortment of cheeses with jams and nuts

Starter to choose

Salmon and avocado tartar with pine nuts
Crayfish creamy soup with Armagnac

Main course to choose

Iberian pork cheeks at low temperature with Pedro Ximénez sauce Turbot supreme à la meunière with citrus and vegetable

Dessert and nougats

Chocolate delight in six textures Nougats and pipe-shaped wafers

Cellar

Mineral water
La Charla D.O. Rueda white wine
Ederra D.O.C. Rioja red wine
Codorniu Cuvee Brut cava
Coffee and infusions

70€ (VAT included)

*Prior reservation required 48 hours in advance and deposit payment of 50% of the reservation value.

**Starter and main course must be chosen 24 hours in advance.

New Year Menu

January 1st

Aperitif

A glass of Brut cava

Iberian ham tapa

Toast of foie mi-cuit with apple compote and rum

Assortment of cheeses with jams and nuts

Starter to choose

Salmon and avocado tartar with pine nuts
Crayfish creamy soup with Armagnac

Main course to choose

Iberian pork cheeks at low temperature with Pedro Ximénez sauce Turbot supreme à la meunière with citrus and vegetable

Dessert and nougats

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Cellar

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Coffee and infusions

70€ (VAT included)

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**Starter and main course must be chosen 24 hours in advance.



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