

NEW YEAR'S EVE MENU

31st December



NEW YEAR'S EVE

Appetizers

- 🍷 French oyster, juice of sweet chilli peppers and coriander
- 🍷 Mediterranean red prawn bonbon, lime peel and Kalix caviar

Guinea-fowl fritter with truffle

Starter

- 🍷 Lobster parmentier, free-range egg and black truffle

Fish

- 🍷 San Vicente monkfish in champagne with Osietra caviar

Meat

Roast "Can Company" suckling pig with Iberian bacon and potato terrine, pomegranate and tender shoots salad

€140 / person
VAT included





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Desserts

Ferrero bonbon with hazelnuts and cacao

Nougat and wafer sticks

Coffees and herbal infusions

Mineral water

Soft drinks

Beers

Cellar

Aperitif:

Josep Coca Brut Nature 2012 (Magnum)
(D.O. Corpinnat) *Xarel·lo, macabeo*

To continue tasting:

La del Vivo 2016 (Magnum)
(D.O. Bierzo) *Godello*

Trispol Negre 2018
(V.T. Mallorca) *Callet, cabernet sauvignon, syrah*

And toast with:

Coutier Brut Tradition Ambonnay
(A.O.C. Champagne) *Chardonnay, pinot noir*

 Gluten free



NEW YEAR'S EVE

Includes

- A drink or after-dinner liquor.
- New Year's Eve grapes and party paraphernalia.
- Service end time: 1:30 a.m.

NEW YEAR'S EVE SPECIAL PACK for €450 (2 people)

- New Year's Eve dinner in Sintonia restaurant.
- Standard double room on the night of 31/12.
- Buffet breakfast on 01/01

* Subject to Hotel availability.

* VAT included. Tourist tax not included.





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