

# NEW YEAR'S EVE MENU

31 December

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## Appetisers

French oyster, with a Michelada [Mexican drink]

Steak tartar croissant brioche with black truffle

Creamy foie gras, eel and Osietra caviar

VAT included



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## Starter

Parmentier of red prawn, Maresme peas, pullet egg, mint and Iberian cured ham

## Fish

Roast deep-sea grouper, saffron-flavoured potato, molluscs, emulsion of marine plankton and Oriental bouillabaisse

## Meat

Chargrilled "Rossini" Iberian pork chop, with foie gras, brioche and black truffle (tuber melanosporum), and sauce Périgueux

## Desserts and coffees

Chocolate, hazelnut and coffee Ferrero

Coffees and teas

Nougats and wafers

VAT included

€155 per person





# WINE INCLUDED

## For the appetiser:

L'Apical ParaRoques (Baix Penedès)  
Sumoll

## To continue tasting:

Cor de granit (D.O. Montsant) White  
Grenache, Syrah, White Muscat

Sacabeira (D.O. Rias Baixas) Albariño

El Cristo de Samaniego (D.O.Ca. La Rioja)  
Tempranillo, Grenache, Viura

10-year old Graham's Port

## And toast with:

Antonin Pehu Les Cots  
(A.O.C. Champagne-Verzennay)  
Pinot Noir

\*Mineral water, beer and soft drinks included

VAT included



# SERVICE TERMS AND CONDITIONS

- Live music enlivening the evening until the strokes of midnight
- Includes an after-dinner drink or liqueur, the traditional twelve lucky grapes and party favours
- End time: 1.30 am





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