

NEW YEAR'S EVE MENU 1926

Welcome cocktail 1926

Foie mousse cone with crispy chocolate pop rocks and candied orange peel

Ball filled with cod brandade with romesco sauce and crispy black pudding

Flamed eggplant tartlet glazed with honey, yuzu and miso

Farm egg cooked at low temperature, truffled potato foam, and Iberian ham crumbs

Steamed shrimp gyozas with coconut milk air infused with Asian herbs

Detox drink with Celery, zucchini, green apple, ginger and lemon

Tender beef cheek in red wine, artichoke purée and seasonal mushrooms

Scallops in aguachile with herring caviar, kumquat, smoked avocado, fried corn, red onion and pickled carrot

Deconstructed cheesecake, red berries and white chocolate

Glass of Mumm champagne and grapes to welcome 1926 with the midnight chimes

Wine pairing

Valdaya Singular, D.O. Ribera del Duero

Les Brugueres negre, D.O.Q. Priorat

Château Sainte Marguerite Symphonie Rosé, A.O.P. Côtes de Provence

146€