



NEW YEARS EVE

31th of December

APPETIZERS

Crunchy rice, quince jelly and old Mahón cheese

Anchovy, green tapenade and cured acorn-fed pork jowl (puffed bread)

Cream of sea urchin cream with leek and caviar

MENU

Sweet and sour octopus salad with FS style ratatouille

Artichoke, red shrimp and lentils caviar stew

Red mullet, fennel and saffron soup

Beef sirloin steak, salt-cured egg yolk, mashed potato and red wine sauce

Lemon and basil granita, fresh cheese and olive oil (Burrata)

Pistachio, white chocolate, raspberries, roses, and cardamom

Nougat and Christmas sweets

CELLAR

Castell Miguel Blanco Cabernet Sauvignon Owner Edition

Soladeu tinto Castell del Sud

Perrier-Jouët Brut

250€ (including New Year's Eve dinner, open bar and music)