



NEW YEAR'S EVE MENU 2025

APPETIZER

*Ricotta, pesto and tomato verrine,
Focaccia breadsticks*

TAPA

*Piquillos peppers stuffed with feta, Iberian ham,
Walnuts and raisins on a bed of green leaves*

FIRST COURSE

*Prawns, confit cod and clams,
Coconut milk flavored with kaffir lime leaves ; baby vegetables*

SECOND COURSE (choose one)

Porc tenderloin, sweet potato purée ; mustard

Or

Duck confit, confit potatoes, apple chutney

DESSERT

*Red berry verrine : homemade red berry jelly, toasted biscuit,
raspberry ice creamf, vanilla and meringue, raspberry mousse*

49.90€/pers

VAT included