



CHRISTMAS MENU

DINNER DECEMBER 24TH

Class of Moët Imperial

Tuna tartare in Marmitako sauce

**Roasted scallop with creamy chestnuts,
roasted pear and cava beurre blanc**

**Sea bass with dauphinoise terrine
and creamy rockfish bouillabaisse**

**Boneless and glazed shoulder
of lamb with puree of pepper**

**Creamy chocolate with salty toffee
and roasted chestnut ice cream**

Wine included until the end of the dinner

Wine

Pazo das Bruixas 2020. Albariño Rías Baixas

Clos Ancestral 2019. Tempranillo y Garnacha

Moneu. Penedès Priorato

Price: 98 €

Children: 55 €