



Christmas Set Menu

By Chef Hector Marceló

Welcome

Appetizer platter of Iberian Ham, "Cristal" bread with tomato, olives and Manchego cheese in olive oil. Glass of cava

Starter

Stuffed soup. Typical Mallorcan Christmas soup

Main courses to choose

Grilled turbot in cockle sauce with cava and safran, accompanied by sauteed fennel
or

Porcella (suckling pig) at low temperature and mashed sweet potato, hazelnuts, caramelized shallots

Dessert: Semifreddo of mascarpone and redberries

Price p.p 59,00€ (VAT included)

Includes flavored mineral water, glass of white or red wine (other drinks aside)



New Year's Eve Concert Dinner

31st December 2018 –

Concert piano

and baritone Claudio Gutmann

20H00 Welcome cocktail

Concert Overture

Blinis with smoked salmon and caviar

Cod loin with cockles sauce, peas and safran cava

Mojito sorbet

Duck cannelloni with foie and truffle bechamel

Beef tenderloin, sauce Café Paris and garnish

Dessert

Chocolate textures and red berries

Concert

grapes, mini-Champagne

Includes flavored mineral water, white and red wine

(other drinks aside)

Price p.p 145€