

*CHRISTMAS EVE*

*December 24th 2018*

*A toast, a hope, a laugh, a dream  
Sharing time on a magic night.  
Merry Christmas!*

*Glass of coral cava with  
Appetizer*

...

*Celery dip  
filled with spinach & artichoke cream*

...

*Chickpea soup with roasted brussel sprouts  
and crema di balsamico*

...

*Black truffle sauteed mushrooms  
on a black bread with gold sparkles*

...

*Allspice & lemon Greek Quince  
with roasted cauliflower & rosemary sweet potato*

...

*Orange navels with cinnamon  
Classic chocolate & peanut fudge*

*CHRISTMAS DAY*

*December 25th 2018*

*A heart full of love,  
A life full of energy,  
A dream full of passion.  
This Christmas red is our colour.*

*Gluhwein  
with amuse-bouche*

*...*

*Radicchio & gooseberries salad  
with goatcheese & seeds crackers*

*...*

*Pumpkin cream  
with red brush strokes & poached organic egg*

*...*

*Black truffle sauteed mushrooms  
with red risotto*

*...*

*Sage smoked roasted beetroot steack  
with crushed purple potato & green asparagus noodle wraps  
marinated with red wine gravy*

*...*

*Stewed pears with chestnut mousse & a spicy cacao*

*NEW YEARS EVE*

*December 31th 2018*

*A toast;  
For a new book of dreams  
For 12 chapters of adventures  
For 365 pages of chances  
We wish you a healthy & loving 2019!*

*Coral cava  
with appetizer*

...

*Artisan breads with extra virgin olive oil from our Finca,  
black tapenade & truffle butter*

...

*Traditional "Coca de verdura" mallorquina  
innovated with kale & teriyaki sauce*

...

*Vichyssoise  
with coconut cream*

...

*Black truffle sautéed mushrooms  
with green asparagus noodle wraps*

...

*Pumpkin Risotto ball  
filled with mozzarella di bufala  
on a baby spinach nest marinated with vegan gravy*

...

*Chestnut & cacao mousse  
with wild red berries & golden paper sprinkle*