Christmas 23/24

EL PATIO DE



CHRISTMAS EVE MENU

WELCOME COCKTAIL

Christmas eve bubbles



APPETIZER

Goat cheese mousse and asparagus with sundried tomato chutney





STARTER

Vermouth and clam chowder





FISH

Grouper with seed crust over spinach cooked in ham juice





COCKTAIL (LE TROU NORMAND)

Frozen Madrid



MEAT

Boneless lamb ingot with mushrooms and truffle parmentier





DESSERT

Walnuts and spiced rum cake with vanilla foam and grilled peaches





WINERY

White wine: Casar de Burbia (D.O. Bierzo) Red wine: Lindes de Remelluri Labastida (D.O. Rioja) Sparkling wine: Agustí Torello Mata Reserva Brut

NEW YEAR'S EVE MENU

WELCOME COCKTAIL

Maraschino french 75



APPETIZER

Marinated salmon carpaccio with avocado and papaya emulsion





STARTER

Boletus and shrimp ravioli in rosemary and shitake sauce





FISH

Sole fish with noisette potatos and yuzu and tarragon béarnise sauce





COCKTAIL (LE TROU NORMAND)

Piscool sorbet



MEAT

Sirloin steak rossini style





DESSERT

Semicold white chocolate with red licorice sauce and amaretto and angostura perfume





WINERY

White wine: Pazo San Mauro (D.O. Rias Baixas)
Red wine: Matarromera Crianza (D.O. Ribera del Duero)
Sparkling wine: Bollinger Special Cuvée Brut

NEW YEAR'S BRUNCH

LET'S START WITH...

Coffee

Orange or detox juice

Pastries

Toast with tomato purée, Extra Virgin Olive Oil, butter and jams



CHOOSE A MAIN COURSE

Eggs Benedict with crispy bacon

Avocado and smoked salmon toast

Cochinita pibil tacos with pickled onion



CHOOSE A MAIN DESSERT

Cheesecake with berries

French toast

Yogurt with berries



COCKTAIL

Mimosa

Fruit smoothie



DRINKS

Included during the service: beer, wine, soft drinks and water

THREE KING'S DAY MENU

STARTER

Seafood soup with king shrimp flambé and passion fruit gel





FISH

Tuna tartar with guacamole and wakame





MEAT

Glazed angus rib with creamy cauliflower





DESSERT

Creamy cheesecake





WINERY

White wine: Blanco Nieva Verdejo (D.O. Rueda)

Red wine: Vilicus Tempranillo (D.O. Rioja)

Sparkling wine: Agustí Torelló Mata Reserva Brut