

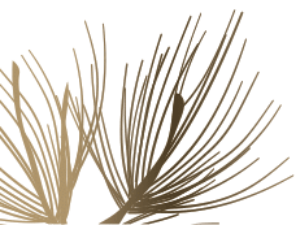


PALACIO
LUCES

CHRISTMAS MENUS



RELAIS &
CHATEAUX



CHRISTMAS EVE MENU

Pepper with anchovies

Cornete of Gamonéu cheese with apple jam

Foie and hazelnut sweet



Shrimp and scallop salad with marine notes



Line-caught hakes with pedreru textures and cider air



Churro suckling lamb ingot with plum sauce
and vegetable tabbouleh



Almond and vanilla spiral, whiskey ganache, organic chocolate
from Madagascar and coffee ice cream



Assortment of nougats and Spanish mantecados
shortbread biscuits of our artisan



WINERY

D.O.CA. Rioja Crianza Gómez Cruzado

D.O. Rias Baixas Pazo Das Bruxas

D.O. Cava AT Roca Brut Nature

Mineral water

Coffee, infusions

90€ (Vat included)



CHRISTMAS MENU

Manzanita of cheese Rey Silo

Crab fillet with citrus ali oli

Chestnut toast, caramelized onion, foie gras and truffle



Shellfish bisque (Cream) with Cantabrian seafood



Mellow rice with wild mushrooms and shrimp



Sliced Iberian pork with aromatic herbs, mashed in mortar
and Arbequina



Jijona nougat Opera cake with ice cream and cocoa leaf

Assortment of nougats and Spanish mantecados
shortbread biscuits of our artisan



WINERY

D.O. Ribera del Duero Crianza Damana 5

D.O. Rueda Verdeo

D.O. Cava AT Roca Brut Nature

Mineral water

Coffee, infusions

85€ (Vat included)

NEW YEAR'S EVE MENU

Eo organic oyster with citronella pickle and Iranian caviar

Red shrimp and tomato tartar

Crispy seaweed sponge with anchovies "00"
and Massimo cheese sphere of Rey Silo

Ningyo-Yaki of hake in green sauce



Cantabrian lobster with mango spiral and air from its corals



Grilled grouper with apple tree aroma, cockle pil pil pil and kaffir lime



Royal guinea fowl stuffed with foie gras and truffle,
with chestnut and cinnamon cream



Red wild berries from our garden, tonka bean foam and violet ice-cream



Hot organic chocolate mousse, sweet hazelnut paste with melted
chocolate ice cream and caramelized cocoa beans

Assortment of nougats and Spanish mantecados
shortbread biscuits of our artisan



WINERY

D.O CA. Rioja Marqués de Murrieta Reserva 2018

D.O. Rias Baixas Pazo Baión 2021

D.O. Cava Gramona La Cuvée

Mineral water

Coffee, infusions

240€ (Vat included)



NEW YEAR'S MENU

Gilda (Olive, Anchovies and chili skewer)

Gamonéu cheese cone with apple jam

Cod crust and brandade spherification



Bouillabaisse soup of fish and shellfish from the Cantabrian Sea



Black fideua with squid and citrus aioli



Taco of Pitu pintu from Colunga with potato parmentier



Tella-style "torrija": caramelised French toast, citric crumble, rice pudding ice-cream and petit four pastry

Assortment of nougats and Spanish mantecados shortbread biscuits of our artisan



WINERY

D.O. Ribera del Duero Crianza Damana 5

D.O. Rueda Verdeo

Mineral water

Coffee, infusions

75€ (Vat included)



CHILD MENU 1

Homemade Spanish ham croquettes



Prawns and scallops gyozas 2 sauces



Filleted beef tenderloin with potato sticks



Artisan icre cream



Assortment of nougats and Spanish mantecados shortbread
biscuits of our artisan



Water and soft drinks

50€ (Vat included)

Valid for any date: 24, 25, 31/12 y 01/01/2022

Valid from 0 to 13 years old (included)



CHILD MENU 2

Iberian ham with tumaca bread



Chicken and cheese golden roll



Hake supreme on skewered breadcrumbs with potato wedges



Two chocolate mousse with Madagascar vanilla ice cream



Assortment of nougats and Spanish mantecados shortbread
biscuits of our artisan



Water and soft drinks

50€ (Vat included)

Valid for any date: 24, 25, 31/12 y 01/01/2022

Valid from 0 to 13 years old (included)