



CHRISTMAS EVE MENU

APPETISER

Scallop with hollandaise & shallot.

STARTERS

Oxtail cannelloni.
"Carabinero" prawn in salt.

MAIN COURSE CHOICES

Sirloin steak with mushrooms
& rosemary potatoes.
Turbot with prawns & menier sauce

DESSERT

Citrus fruits in textures.
Coffee & nougats.

DRINKS

Water, soft drinks, beer & wine.

€69 VAT included

CHRISTMAS MENU

APPETISER

Stew ravioli.

STARTERS

Lobster timbale.
Foie ingot with apples
& quince jelly.

MAIN COURSE CHOICES

National beef cheeks with truffled
potato parmentier.
Mellow rice with shrimp & "carabinero".

DESSERT

Chocolate & hazelnuts mousse.
Coffee & nougats.

DRINKS

Water, soft drinks, beer & wine.

€65 VAT included

NEW YEAR'S EVE MENU

APPETISER

Tempura oyster with yuzu & coconut.

STARTERS

Prawn carpaccio.
Duck tataki, lime emulsion
& Japanese pickles.

MAIN COURSE CHOICES

Lamb terrine with parsnip cream.
Sea bass with clams, passion fruit
& coriander "mojo".

DESSERT

Infused pineapple tartar, coconut
sorbet & Sable Breton.
Coffee, nougats & 'Grapes of Luck'.

DRINKS

Water, soft drinks, beer & wine.

€98 VAT included

KIDS MENU

STARTERS

Ham croquettes.
Ibérico charcuterie board.
Cheese board.

MAIN COURSE CHOICES

Cannelloni au gratin with cheese.
Cod in batter with potatoes.

DESSERT

Chocolate brownie with vanilla
ice cream.
Seasonal fresh fruit.

DRINKS

Water & soft drinks.

€28 VAT included

Vegan and vegetarian options available.



HELEN BERGER

hotel & bar