

NEWS YEAR'S EVE MENU

at El Serrat del Figaró

Welcome appetizers...

The "Rose" with its bonbon
The best olives in the world
Air-baguette of iberian ham Joselito
Crunchy cornet of nori seaweed with tuna tartar
Fried quail egg with truffle

Glass of cava with strawberry juice and Pisco Sour

Appetizer on the table...

Foie butter with dried fruits brioche
Truffle dried sausage
A thousand island salad with wild salmon and its caviar
Oyster with beetroot foam
Pickled scallop in "escabeche"
Tou de Til-lers cheese cannelloni with truffle
King crab à la Cardinale

The Dinner...

Curry of Palamós prawns with fresch coconut
Stewed monkfish with "cap i pota" of sea cucumber and eggplant
"Angus" beef rib with grenache, pumpkin chutney and spices

The desserts...

Lemon sphere with textures and flambé merengue
Torrans and homemade "neules" Biscuits

The Cellar...

Cava Gran Torelló Gran Reserva Magnum

Coffees and luck grape 2017

At night...

Cotillion bag
Special bar of gintònic and cocktails
"Xurros" with chocolate
Dance with DJ Spexen

Bookings

T 938891023

Price

180€
per person
(VAT included)