



## Menu

Amuse-gueules-aperitif from the chef

Tataki from asturian young beef, with teriyaki reduction,  
wakame seaweed salad and shavings of duck foie gras

Cream of snow pea soup with sweet red pepper,  
walnut oil and tiny spring rolls

Fillet of mediterranean sole, sea scallops and river crabs  
on artichoke caneloni and estragon-buttersauce

Sorbet of passion fruit, ginger and mallorcan orange

Roasted pheasant breast, on herb polenta,  
truffle sauce and winter vegetables

Assortment of desserts from our pâtissier  
José ferrer manto dolç 2016, dessert wine

Coffee and liqueurs

Selection of home made chocolate truffles

White wine, veritas blanc de josé luis ferrer, binissalem, mallorca

Red wine, mortitx rodal pla 2014, vi de la terra, mallorca

Veritas brut nature 2016 (Méthode champenoise) binissalem, mallorca

NEW YEAR'S EVE GALA DINNER 2017-2018

“RÉVEILLON” AND THE TWELVE MIDNIGHT GRAPES

OLD TIME SWINGERS JAZZ DURING DINNER &

DANCE THROUGHOUT THE NIGHT WITH D.J. TONY LLOBERA

148,00€ INCLUDES DINNER AND FREE BAR ALL NIGHT