

CHRISTMAS MENU 2017

AMUSE-GUEULES-APERITIF FROM THE CHEF

Leek soup with sage and pumpkin seed oil

Or

Shrimp cream soup with brandy

Or

Duck foie gras parfait with riesling

Or

Home-made smoked salmon with rösti and salad bouquet

Or

Gratinated cannelloni with white truffle sauce

Or

Turbot raviolis with dill sauce

Or

Oxtail risotto with port wine reduction

Or

Fresh artichokes sautéed with olive oil, garlic and parsley

Or

Variation of tempura, prawns, fish fillets and vegetables with curry sauce

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Stuffed roasted turkey breast, with cava sauce, fresh vegetables and potatoes

Or

Civet of wild boar with mushrooms and cranberries , fresh vegetables and “spätzli”

Or

Rumpsteak of asturian young beef, sauce maître d’hotel, fresh vegetables and potatoes

Or

Roasted duckling breast with orange sauce, fresh vegetables and potatoes

Or

Supreme of fresh salmon with spinach, wrapped in puff pastry, pink peppercorn sauce and fresh vegetables

Or

Shrimp tempura with tartare sauce, fresh vegetables and potatoes

Or

Assorted fish-fillets with seafood cannelloni and white wine sauce, fresh vegetables and rice

Or

Fillets of local hake, with clams and a bask sauce, fresh vegetables and potatoes

SPECIAL CHRISTMAS DESSERT

DESSERT-WINE, JOSÉ FERRER MANTO DOLÇ 2015

COFFEE AND LIQUORS, SELECTION OF CHOCOLATE TRUFFLES

WHITE WINE, PREMIUM 1904, SAUVIGNON BLANC

VINO TINTO, LAGUNILLA RESERVA 2011, RIOJA

Price 50,00 €, VAT included