

24 DE DICIEMBRE / 24TH OF DECEMBER. 20:00H

Nochebuena

Christmas Eve

525€

ADULTOS / ADULTS

175€ SUPLEMENTO MARIDAJE PREMIUM / PREMIUM PAIRING SUPPLEMENT

130€

NIÑOS DE 5 A 12 AÑOS / CHILDREN FROM 5 TO 12 YEARS OLD
IVA INCLUIDO / VAT INCLUDED

Música en vivo / *Live music*

Vieira en su concha, laminada con angulas
Scallop in its shell, sliced and served with glass eels

VINO / WINE

Moët & Chandon Grand Vintage 2016 A.O.C Champagne
Premium Pairing: Amour de Deutz Grand Cru Vintage A.O.C Champagne

A modo de regalo, gamba roja de Denia hervida en agua de mar
As a special treat, red prawns from Denia boiled in seawater

VINO / WINE

Moët & Chandon Grand Vintage 2016 A.O.C Champagne (top up)
Premium Pairing: Amour de Deutz Vintage Grand Cru A.O.C Champagne (top up)

Sopa de ganso trufada con boletus y hojaldre, receta clásica del Ritz
Truffled goose soup with porcini mushrooms and puff pastry, a classic Ritz recipe

VINO / WINE

St. Pierre - Régnard, A.O.C Chablis
Premium Pairing: As Sortes Rafael Palacios, D.O. Valdeorras

Bogavante azul glaseado, colas en ensalada de invierno y su cabeza gratinada
Glazed blue lobster, tails in a winter salad, and its gratinated head

VINO / WINE

St. Pierre - Régnard, A.O.C. Chablis (top up)
Premium Pairing: As Sortes - Rafael Palacios, D.O Valdeorras (top up)

Cous cous de cordero lechal y vegetales de invierno, a la harissa
Milk-fed lamb couscous with winter vegetables and harissa

VINO / WINE

Mouton Cadet - Baron Philippe de Rothschild, A.O.C St. Émilion
Premium Pairing: Mouton Cadet - Baron Philippe de Rothschild, A.O.C St. Émilion

Castañas Marron Glacé
Marron Glacé Chestnuts

Árbol de Navidad
Christmas tree

Tronco de Navidad de turrón
Nougat yule log

VINO / WINE

Delamotte Grand Cru Brut, A.O.C Champagne
Premium Pairing: Dom Ruinart Vintage, A.O.C Champagne