

NEW YEAR'S EVE MENU 2024



STARTERS

Bioche bread coca with smoked eel, pear jam, truffle and foie
Lo Foc Blanco 2022 – Garnacha Blanca y Macabeo



Delta duck consomme with galets, mushroom air and softly pickled boletus
Tres Hermanas 2025 – Garnacha blanca



Transumancia ripened picaña carpaccio, mustard pearls, Freixneda capra crua
cheese and oil.

Plorona 2025 – Garnacha Tinta y Alicante Bouschet



Creamy fennel rice with red shrimp and steamed Delta oyster from “Tres
Hermanas”

Saviesa 2025 – Garnacha Tinta



MAIN COURSE

Confit lamb tournedo with creamy topinambur and demi glace sauce with
melanosporum truffle

Senglar 2025 – Cariñena



DESSERT

Bloody Mary: candied tomato gel, cold air of red fruits with vodka, forest
strawberry sorbet and meringue

Tatum Ergo Rose 2021 – Pinot Noir



DRINKS AND EVENING

Coffee and/or infusions, glass of cava and lucky grapes Bottled Mineral Water Service on
property + Bread Evening with Music and Drinks (not included in the price) until 3:00 AM

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MENÚ INFANTIL

STARTERS

Iberian tasting



Free-range chicken cannelloni and bechamel gratin with Freixneda cheese



MAIN COURSE

Grilled duroc dam with potato parmentier



DESSERT

Chocolate coulant with raspberry ice cream



DRINKS AND EVENING

Soft drink included, Lucky Grapes
Bottled Mineral Water Service on property + Bread

ALLERGENS

Lupine



Celery



Sulfites



Crustaceans



Nuts



Gluten



Eggs



Dairy



Mollusks



Mustard



Fish



Sesame



Soy



Sulfites



TORRE DEL MARQUÉS

A Secret Destination



Atalaya
de Tastavins