

# 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



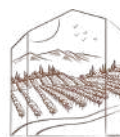
# ALLERGENS

Lupine		Dairy	
Celery		Mollusks	
Sulfites		Mustard	
Crustaceans		Fish	
Nuts		Sesame	
Gluten		Soy	
Eggs		Sulfites	



TORRE DEL MARQUÉS

*A Secret Destination*



Atalaya  
Tastavins