

# NEW YEAR'S EVE MENÚ

31<sup>ST</sup> DECEMBER 2024

## APPETIZER

**ROASTED OXTAIL CROQUETTE**  
(TWO UNITS PER PERSON)

**BLINIS WITH MARINATED SALMON**  
WITH TROUT ROE AND MILD ANCHOVY  
AND PARMESAN VINAIGRETTE

## STARTER

**LOBSTER CREAM WITH PRAWN TARTAR,**  
CITRUS CREAM AND SOUFFLÉ SEAWEED

## SURF

**FILLET OF SEA BASS**  
WITH TRUFFLED MUSHROOM DEMIGLACE  
CONFIT ONIONS AND FRESH SNOW PEA SALAD

## TURF

**BEEF SIRLOIN**  
ROSEMARY HASSELBACK POTATOES, CAFÉ DE PARIS SAUCE  
AND GREEN ASPARAGUS

## DESSERT

**CREAMY NOUGAT CHEESECAKE**  
WITH BITTER CHOCOLATE ICE CREAM, COCOA CRUNCH  
AND MELTED CHOCOLATE

**LUCKY GRAPES**  
AND COTILLÓN

## CELLAR

**RED WINE** ARNEGUI CRIANÇA 2019 (D.O. RIOJA)  
**WHITE WINE** ANALIVIA VERDEJO SELECCIÓN 2023 (D.O. RUEDA)  
**CAVA** JUVÉ & CAMPS ESSENTIAL PÚRPURA RESERVA BRUT

**WATER, BREAD AND COFFEES INCLUDED.**  
ESCRIBIR AQUÍ CUALQUIER EXTRA (B) MUSICA EN DIRECTO, ETC., SE PAGA DE SEPARADO.  
SI NO HAY EXTRAS, BORRADLO.

**77.00**

(ALL TAXES INCLUDED)

ANDILANACASADECOMIDAS