



# GROUP MENU

## CHRISTMAS

### TO BEGIN

Squid ink siphon sponge, stuffed with cod brandade and black garlic mayonnaise

Shrimp 'aguachile' with avocado emulsion and serrano chili with corn in different textures

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### FIRST COURSE

Celeriac cream with seasonal mushrooms, grilled scallops with glazed poached egg finished with truffle and boletus juice

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### MAIN COURSE

To choose:

Steamed turbot covered with tarragon hollandaise sauce on a purple potato and salicornia base

Tender veal covered with figs demi-glace sauce and foie poêlé flambéed with vermouth

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### DESSERT

Russian cake filled with hazelnut cream and toasted butter

50€

Welcome appetizer: artisan bread and butter  
One drink included: Water, soda or a glass of wine

