



NEW YEAR'S EVENING

Sevilla, December 31st, 2018

APPETIZERS

Purple dry murex with pepper

Galician sea urchins with peas and caviar

Clams with garlic

Guillardeau Oysters N°2 with shallot and Sherry vinegar

Green asparagus in saffron and orange tempura

Cheese and truffle brioche

ASPARRAGUS

White, truffle juice, caviar

FOIE

Nougat

LOBSTER

Marinara sauce

DUCK

Magret, seasonal fruits

“New Year’s Grapes”, chocolate and pistachio nougatine

Sweet fountain