

*New Year's Eve*

# MENU

31 December · Dinner

## Welcome drink

Chandon Garden Spritz

R de Ruinart Brut, AOC Champagne

Oysters

Acorn-fed Iberian ham

Pheasant broth with meatballs

Mashed potatoes with imperial caviar

Brioche with scrambled eggs and Melanosporum truffle

Blue lobster suquet

Bresse chicken in pastry crust

Pre-dessert

Yogurt mousse with gold leaf

Three chocolates

Nougats and wafers

## Wine cellar

Mar de Frades, Albariño

Les Crestes, Celler Mas Doix, Priorat

Juvé & Camps Reserva de la Família Rosé

*Lucky grapes and party favours*

225€ per person (VAT included)

*Menu crafted following the recipes of Josep Maria Boix*



TORRE DEL REMEI

HOTEL BOUTIQUE

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