VEGETARIAN NEW YEAR'S EVE MENU

PRELUDES (APPETISERS)

Cheese and Kumquat Delight: A delicate cheese bite with yuzu praline and a touch of toasted almond crunch.

Vegetarian Sphere of Desire: A vegetarian sphere with a hint of sriracha, ponzu, sour cream and caviar.

TEMPTATIONS (STARTERS)

Vegetable Salad, Reimagined: A refined take on a classic salad, showcasing a variety of textures

Silky white Asparagus Cream: White asparagus cream with Parmesan and hazelnut streusel, accompanied by crispy green asparagus.

THE PLEASURE OF THE SEA (FISH COURSE)

Plant-Based Cod: Plant-based meat infused with Café de Paris flavours, served with a tamarind and date reduction, sesame crumble and red cabbage chutney.

A TASTE OF TEMPTATION (MEAT COURSE)

Glazed Plant-Based Meat: Glazed beef infused with Café de Paris flavours, served with a tamarind and date reduction, sesame crumble and red cabbage chutney.

THE CLIMAX (DESSERT)

The Essence of Desire: A delicate finale with bright notes of yuzu.

NEW YEAR'S EVE DINNER WINE PAIRING

Welcome Cocktail: Champagne Lanson Rosé – AOC Champagne (France). An elegant, fresh rosé Champagne, perfect for welcoming our guests.

Fish Course: 3404 Blanco Joven Chardonnay & Gewürztraminer – DO Somontano (Spain). A young, fresh and aromatic white wine, beautifully balanced and an ideal accompaniment to the fish course.

Meat Course: Maeste Tinto – DO Ribera del Duero (Spain). A red wine with character and personality, perfectly suited to complement the meat course.

Midnight Toast: Champagne Lanson Black Label Brut – AOC Champagne (France). An elegant Champagne to raise a glass and celebrate the arrival of the New Year 2027.