

NEW YEAR'S EVE



RESTAURANT CASTELL PERELADA

NEW YEAR'S EVE MENU 24

Cured Mahón ice cream and coffee
Mushroom and truffle aerial
Mini tartar of marinated duck needle and creamy foie gras
Cava Privat l'Atelier. D.O. Cava

Spider crab salad with scallop and Baerii caviar
Guillardeau oyster nº2, citrus meunière and cava pearl
Toasted brioche, truffled mascarpone cream and sea urchin
Do Ferreiro Cepas Vellas. Gerardo Méndez Do Ferreiro. D.O. Rías Baixas

Grilled Sea cucumber, Santa Pau bean cream and bellota iberian pork jowl
Almond cream, smoked eel, grape and Osetra caviar
Propósitos. Michelini i Muffato. PDO Tupungato. Argentina

Wild turbot with creamed salsify and truffle
Blue lobster fricassée
Arnaud Baillet. A.O.C. Chassagne Montrachet. France

Bresse chicken, Roses red prawn, coffee and black garlic
Finca Garbet. Perelada. D.O. Empordà

“Dairy Treasures” by Toni Gerez
Vino de Misa. De Muller. D.O. Tarragona

Gran Claustro cava sorbet, lemon balm infusion and caviar
“Floral whisper” Rose, blackberry and pistachio
Petit fours
Taittinger Brut Réserve. Taittinger. D.O. Champagne. France

280€

Please ask the Maître if you require a list of allergens.