Bésame Mucho

N20Y24E
31.12.2024

M E N U

Braised Galician Viera

Accompanied by sea urchins, a delicate black potato foam & caviar



Smoked Salmon with ajo blanco,

moray fish crackling & olive oil pearls

Slow-Cooked Lobster Tail

Served with a smooth avocado velouté, crispy "bonita" potato chips and Siberian caviar



Tropical Lime Sorbet & Moët & Chandon



Turbot Chop

with pil pil sauce over a creamy Belgian-style mashed potato -or-

Confit Duck in an exquisite raspberry demi-glace,

accompanied by broccoli & cauliflower tartare



Baba accompanied by Bourbon English cream

& creamy Belgian chocolate

First Seating 6:00 PM − 8:00 PM Price: €95 p/p Second Seating 8:30 PM − 12:30 AM Price: €150 p/p

Second seating with Moët & Chandon pairing: 8:30 PM to 12:30 AM | Price €300 per person

Cocktail Moët de Bienvenida | Whispering Angel | Moët Brut Moët Vintage 2015 | Numanthia

(FIRST LINE SITTING GUARANTEED)



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