

NEW YEARS EVE MENU 2018

WELCOME DRINK

Mitre appetizer

AMUSE - BOUCHE

Oysters from the Delta del Ebro with citrus air

&

Artichoke cappuccino with candied porcini mushroom and crispy Iberian ham

STARTERS COURSE

Grilled red prawns on salt.

&

Foie terrine with cheese cream and caramelised seasonal fruit

MAIN COURSES

Wild sea bream with seafood bisque and prawns

&

Crunchy suckling pig with potato strudel and sour apple sorbet

DESSERTS

Citric & cava sorbet

&

Homemade Ferrero Rocher & Mon Chery

PARTY PACK

Glass of cava, lucky grapes without seeds & funny party bag

DRINKS

Soft drink (1 for person)

Wines and distillates is not included / Ask us about cocktails, wines list & pairings options special for NYE

80€

*price per person

DEAR CUSTOMER, READ WITH ATENTION

The dinner will start at 21:30h for all the tables, punctuality is requested for a good service. There will be charge of 50% by every reservation for the formalization of the reservation (info@ladespensadmitre.com). The content of the menu might receive possibles changes on the part of the restaurant side depend of the availability of the products during these dates.

 VAT INCLUDED

 PHONE CHARGES

 CUSTOMERS/ WI-FI

PLEASE, WARN US IN CASE OF INTOLERACIAS OR ALLERGIES