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New Year's Eve '19

vincchihoteles



New Years Eve Menu



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CHEF`S APERITIFS

Sirloin carpaccio with jesuralem artichoke puree, pine nuts and mushrooms
Wakame seaweed salad with prawns and sesame vinaigrette
Macerated Red tuna with guacamole

STARTER

Monkfish cream with cuttlefish tartare, wasabi mayonnaise and herring roe

MAIN COURSE

Lamb ingot with sweet potato puree and foie gras sauce

DESERTS

Cheesecake with strawberry culis, fresh cranberries and mint
Christmas Sweets
12 Grapes for Good Luck

BEVERAGES

Water
White and Red Wine
Coffee, Tea
Cava

75€

Price per person. VAT included.



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Information and Reservations

Vincci Lys 4* Hotel

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