



★
**BE
MAG
ICAL**

New Year's Eve '19

vincchihoteles



New Year's Eve Menu



★
**BE
MAGICAL**

New Year's Eve '19

vincchoteles

APPETIZERS

Foie medallion, caramelized onion and roses jam
Octopus with potatoes timbale

STARTERS

Lobster salad with tomato, color sprouts and mango dressing
Sellfish creme with angler and mussels brochette

MAIN COURSE

Beef sirloin medallion, potatoes timbale and vegetables with oporto sauce

DESSERT

Apple tarte tatin and vanilla ice cream

BEVERAGE

Mineral water
Sodas and beers
White wine: Marqués de Riscal – D.O. Rueda
Red wine: Marqués de Arienzo – D.O. Rioja
Coffee and teas
Anna de Codorniu Cava

GOOD-LUCK GRAPES

CHRISTMAS SWEETS

70€