

Menu 3

Individual Apetizer

Seafood cream with Petit Choux stuffed with Caviar

Individual First Course

Baked sea bass with asparagus

Individual Second Course

Beef Tenderloin with Potato Gratin

Individual Dessert

Pine Nut Cake

Christmas Sweets

The Menu includes

White or red wine (2 glasses per guest)

Soft drink or beer with or without alcohol (1 drink per guest)

Water throughout the service

Coffees, teas or infusions

75.00€ VAT INCLUDED

Wines

Jose Pariente - D.O.Rueda, Bodegas José Pariente

Miña Rula - D.O. Valdeorras, Viña Somoza Etiqueta Exclusiva

Amaren Crianza - D.O. Rioja Alavesa, Bodegas Amaren y Luis Cañas

Juan Gil - D.O. Jumilla, Bodega Juan Gil