

RESTAURANT  
**L'ESGUARD**  
AT  
ALÀBRIGA

# *New Year's Eve Dinner*

## **BUFFET**

*Ham  
Cheeses  
Bread with tomato  
Salmon  
oysters  
Curried prawns  
Vegetable and prawn tempura*

## **MENU**

*Toro tuna tartare and Beluga caviar with  
seaweed gelée and vanilla cold cream*

*Vegetable and truffle consommé with egg  
"poached" and aniseed spring onion confit*

*Alaskan King Crab in Provencal Double Ragut  
with caramelized piquillo peppers and cinnamon*

*Lobster with truffle and sauce  
white aromatic crustacean*

*Wagyu sirloin with roasted eggplant puree  
flame, candied porcini and foie gras poêlé*

## **DESSERT**

*Three chocolate cake*

*With coffee or tea, assorted petit-fours*

**390€** Adults **195€** Children (*Until 12y/o*)

*Chef Sánchez Romera*