

S O F I A

Be So

NEW YEAR'S EVE MENU

2019/20

APÉRITIFS

Game and pistachio paté “en croûte”

Tempura oysters with kale emulsion

Sea bass ceviche with “leche de tigre” dressing

Sea urchin caviar

Corpinnat. Leopardi. Llopart. 2012

STARTER COURSE

Langoustine, celeriac and tear-shaped peas from the Maresme region

A.O.C. Champagne. 740. Jacquesson

MAIN COURSE

Truffle à la champagne

A.O.C. Champagne. 740. Jacquesson

THIRD COURSE

Lobster “Thermidor”

Corpinnat. Terrers Brut Nature. Recaredo. 2015

FOURTH COURSE

Lamb “noisette” with creamy accompaniment

Corpinnat. Terrers Brut Nature. Recaredo. 2015

PRE-DESSERT

Citrus fruits

Gin. Batch 1. Distillerie de Paris

DESSERT

Chocolate.OO.2020

A.O.C. Champagne. Dizy Terres-Rouges. Jacquesson. 2009

Grapes, “neules” and party favours

280€ per person / VAT included

Please let our staff know about any allergy or intolerance you may have