Artistas

Restaurante

New Year's Eve Menu 2026

Dinner on 31st of December at 7pm

"Black Pearl"
Oyster in sepia tempura, on tapioca shell with
wasabi emulsion, salicornia and soy bean sprouts

★

"The King of Crabs"
Wild king crab rillette with chive mayonnaise,
grapefruit mousse and olive oil powder

★

"Forbidden Bonbon"
Duck foie gras and dark chocolate bonbon with
crispy brioche with balsamic and port wine cream

★

"Whispers of the Forest"
Velouté of roasted topinambour with
hazelnut crumble, sage oil and truffle foam

★

"Sunset Over the Atlantic"
Seared scallops Coquilles Saint-Jacques,
on clam risotto and exotic mango vinaigrette

★

"A Fizz Escape"
Graviola sorbet with peta zetas and prosecco

★

"Royal Cut"
Pink roasted fillet of matured Black Angus beef with
black garlic and bone marrow quenelle, hokkaido textures and potato duchess

★

"The Grand Finale"
Pistachio profiteroles with sweet rice ice cream and tonka-toffee sauce

★

Coffee and Chocolate Truffles
Prosecco at Midnight

8 course menu, coffee and prosecco at midnight
198.50€ per person
A 50€ bank guarantee will be requested upon booking