

Festive season

New Year's Eve
gala dinner

2024
2025

SOFITEL
BARCELONA SKIPPER





Gala menu

New Year's Eve

Dec 31st, 2024

Appetizer served at your table

Brittany oyster with cucumber essence and Beluga caviar
Sea urchin royale with plankton emulsion and codium seaweed
Iberian *bellota* cured ham, *Reserva Personal*
Bluefin tuna tartlet from l'Ametlla de Mar with cured egg yolk and almond cream

Menu

BLUE LOBSTER
bellevue-style

ROASTED GROUPER FISH FILLET,
Ginger-spiced pumpkin purée, baby squid tagliatelle and iodized mustard sauce

SUCKLING LAMB SHOULDER
stuffed with black chantarelle mushrooms, truffled celery root millefeuille
and green apple *crème fraîche*

Dessert

70% DARK CHOCOLATE MOLTEN TARTLET,
milk ice cream and coffee foam

LUCKY GRAPES

Cellar

Joseph Drouhin Chablis - Chardonnay - A.O.C. Bourgogne
Iohannes Propietat D'Espiells - Cabernet Sauvignon - Merlot D.O. Penedès
Veuve Clicquot - Pinot Noir, Chardonnay, Pinot Meunier - A.O.C. Champán
Mineral water, coffee, infusions, nougats and traditional Catalan rolled waffles

1 bottle of wine for every 3 people
1 bottle of champagne for every 6 people

€320.00
per person

Menu valid for Dec. 31st.
Menu must be ordered by all diners on the table.
Reservations are accepted up to 72 hours before the day of the event, subject to availability.
Prepayment will be requested for the total amount of the table.
Reserve your table at pauline.josse@sofitel.com or calling at +34.93.230.17.77
Please notify any food intolerance when setting your reservation.

FESTIVE SEASON'S GREETINGS



WHERE
festivity
glows

SOFITEL
BARCELONA SKIPPER



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