

New Year's Eve Dinner

31|12|18

LASARTE
- RESTAURANT -

DIRECCIÓN

Martín Berasategui

Marinated amachi with sea urchins and crispy truffle pearls
Sheep milk cappuccino, poached quail egg, espardenyes and beluga caviar
Licuado de gambas roja y Kobe, sobre un fondo ligeramente ahumado y algas

GRILLED LANGOUSTINE

lime with seafood and anise cream

PICKLED FOIE-GRAS

on a light chicken consommé, golden spring onion and crunchy vegetables

BLUE LOBSTER

crustacean soup and liquid tomato with capers *royale*

ROASTED VIRREY FISH

clams and champagne pil-pil with toasted hazelnut and white truffle

CHAR GRILLED SIRLOIN STEAK

tubers and roots with shallot sauce and porto sauce

LEMON

basil juice, green beans and almonds

CHOCOLATE FROST WITH MINT

LUCKY GRAPES

PETIT FOURS

530 €

VAT included

Wine pairing, water and coffee included

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