



*New year's eve at*

XALET DE MONTJUÏC

AV. MIRAMAR 31, 08038 BARCELONA

Reservations: Tel. 93 324 92 70

 **montjuïc**  
el xalet

*New Year's Eve 2017*

**SPECIAL MENU WINE PAIRING**

Welcome cocktail "Xalet"  
(with or without alcohol)

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Foie, apple and anchovie  
with Sauternes Château Lamothe (D.O. Sauternes)

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Tuna tataki, roasted tomato reduction,  
cherries and olives  
with Oliver Conti Treyu (D.O. Empordà)

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Monkfish fillet, almond cream, asparagus  
and red shrimp of Palamós  
with Pulpo Blanco (Albariño- D.O. Rías Baixas)

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Low-temperature-cooked piglet, pumpkin and carrot  
in textures and Priorat sauce  
with Legaris Reserva (D.O. Ribera del Duero)

*Desserts*

Ginger, mint and lemon  
with Cava Juvé i Camps Reserva Família

*Chocolate 2018*

Water, coffee and herbal teas

Petit fours  
The 12 lucky grapes

**Timetable**

20:30h - 01:00h

New Year's bag of favors  
Open bar  
Soft drinks, long drinks and cava

**170€ pp. (VAT included)**

(Payment in advance)

**Reservation**

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