



**CASTELL
PERELADA**

NEW YEAR'S EVE MENU

First moments

Truffled pie

Scallop in its shell

Spider crab mousse

Champagne Taittinger Brut Réserve – Taittinger – A.O.C. Champagne

Courses to celebrate the end of '25

Tuna over caviar and almond silky cream

Champagne Taittinger Brut Réserve – Taittinger – A.O.C. Champagne

Lobster dumplings with early peas

Finca La Garriga Blanco 2024 – Perelada – D.O. Empordà

Scallops over huitlacoche stew

Finca La Garriga Blanco 2024 – Perelada – D.O. Empordà

Wagyu loin, celeriac, spinach and truffle

Aires de Garbet 2020 – Perelada - D.O. Empordà

Sweet moments

Matcha iced sponge and wasabi-yuzu ice cream

Chocolate, toffee and coconut

Champagne Taittinger Prélude – Taittinger - A.O.C. Champagne

Little treats to welcome 2026

360€

The price includes water, coffees, cotillion, lucky grapes, open bar and live music entertainment until 03:00 AM.

