

NEW
YEAR'S
EVE



RESTAURANT
CASTELL
PERELADA

NEW YEAR'S EVE MENU

Wild boar fillet coca bread in escabeche
Wild boar paté and black trumpet mushrooms with truffle juice
Wild boar stew fritter

Gillardeau n° 2 oyster, yuzu meunière and *Osetra* caviar
Grilled red prawn, coral pink sauce and tempura
Celeriac mousse, sea urchin and truffle
Grilled sea cucumber, chickpeas and pig's trotters

Fried Lobster
Grilled-rested Grouper, its bone juice, cocoa and cauliflower
Partridge and truffle *escudella*
Suckling pig with razor clams and citrus

Dairy Treasures by Toni Gerez
Passion fruit, elderflower and vodka
Bread, wine and chocolate
Small inspirations from our wine cellar

WINERY

Tio Pepe Fino en Rama – González Byass – D.O Jerez
Champagne Meunier Perpetuel – Delouvin – A.O.C Champagne
Pinot Gris Villa Wolf – Pfalz – Germany
Crozes Hermitage – E. Guigal – A.O.C Crozes Hermitage – Côtes du Rhône
Colección 125 Barrica Chardonnay – Chivite – D.O Navarra
Aires de Garbet – Perelada – D.O Empordà
Alice Bel Colle Brachetto D'Acquí – D.O.C Piemonte – Italy
Les Folies de la Marquetterie – Taittinger – A.O.C Champagne – France

280€

Please ask the Maître if you wish a list of allergens.