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MENÚ NOCHEBUENA 2024



PARA EMPEZAR

Mantequilla montada a la albahaca acompañada de pan de pueblo (1,7)

Zamburiñas al beurre blanc (7,12,14)



PRIMER PLATO

Crema de marisco, langostinos en dados y huevas de trucha (1, 2, 4, 7, 12)



PLATO PRINCIPAL (A ELEGIR)

Salmón glaseado en bbq de tomates asados y verduras de temporada (1, 4, 6, 11, 12)

o

Solomillo café de Paris con patatas fritas (4, 10, 12)



POSTRE

Nuestra locura dulce Edición Nochebuena 2024

Consultar alérgenos*



Bebidas No Incluidas

65,00 € + 10 % IVA



1. GLUTEN | 2. CRUSTACEOS | 3. HUEVOS | 4. PESCADOS | 5. CACAHUETES | 6. SOJA | 7. LÁCTEOS
| 8. FRUTOS SECOS | 9. APIO | 10. MOSTAZA | 11. SÉSAMO | 12. SULFITOS | 13. ALTRAMUZ | 14. MOLUSCOS



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CHRISTMAS EVE MENU 2024

TO BEGIN WITH

Basil whipped butter served with rustic country bread (1,7)

Scallops with beurre blanc sauce (7,12,14)



FIRST COURSE



Seafood cream with diced prawns and trout roe (1, 2, 4, 7, 12)

MAIN COURSE (TO CHOOSE)

BBQ-glazed salmon with roasted tomatoes and seasonal vegetables (1, 4, 6, 11, 12)

o

Beef tenderloin with “Café de Paris” sauce and French fries (4, 10, 12)



DESSERT

Our Sweet Madness Christmas Eve Edition 2024
Ask for allergens*

Drinks Not Included



65,00 € + 10 % VAT



1. GLUTEN | 2. CRUSTACEANS | 3. EGGS | 4. FISH | 5. PEANUTS | 6. SOY | 7. DAIRY | 8. TREE NUTS |
9. CELERY | 10. MUSTARD | 11. SESAME | 12. SULPHITES | 13. LUPINE | 14. MOLLUSCS