# La Escalera

DE BALTHAZAR

۲



# NEW YEAR'S EVE MENU

#### STARTER

Wild mushroom velouté and black truffle cream Paired with a glass of D.O Serrania, Pernales, Chardonnay

#### FISH COURSE

Roasted jumbo prawns and saffron risotto with fresh herbs Paired with a glass of D.O Rueda, Traslagares, Sauvignon blanc

#### BREAK COURSE

Homemade lemon sorbet in Beluga vodka

## MEAT COURSE

Grilled beef tenderloin with roasted potatoes and truffled béarnaise sauce <u>Paired with a glass of D.O Rioja, Bodega Muriel, Crianza</u>

## DESSERT

Dark chocolate meringue vacherin with Bailey's sauce Paired with a glass of Champagne Odyssée 319, Brut Blanc de Blancs, Grand cru

> 5-course meal for 65€ per person (wine-paired for 99€) Includes artisan bread, condiments, and a welcome drink Cover charge 3€ per person

> > All prices include 10% VAT