

NEW YEARS EVE MENU 2016

Champagne cocktail

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Los Bandidos Delights:

Homemade terrine of Duck Foie gras with port wine sauce
Smoked salmon with horseradish cream fraiche, capers and red onion
Skagen prawns with "LÖJROM", the golden caviar.

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Rock lobster, with tagliolini of vegetables and tarragon flavoured
sauce "Beurre Blanc".

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Exotic Sorbet

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Chateaubriand with Bordelaise sauce, roasted potatoes,
bacon wrapped haricot vert and creamy root celery purée

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Classic Crème Brulee with fresh berries

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Coffee & Liguers

Luxury surprise bag & Lucky grapes

White wine: Albariño Lagar de Cervera

Red wine: Ribera del Duero "Bagús"

Champagne: Pol Roger Reserva

Please make the reservation before
10th of December, and to keep your booking please prepay the
full amount by transfer or credit card.

Precio: 215 Euros + VAT per person

Please telephone to make your reservation:

Tel: 952 815 915 - 654 018 967

Fax: 952 813 449

Fjord S.L

Banco de Andalucía

IBAN: ES 11 0004 3073 4906 0023 4627

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