

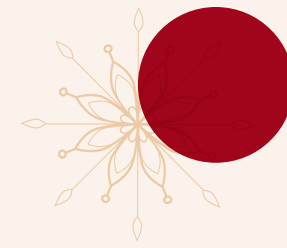


LIVE MUSIC AND ENTERTAINMENT

Bookings from 7:30 pm | Vegan option available
€210 per person | Children 4-12 years: €60
Continue the evening at the afterparty in Sarao.

info@lazambrahotel.com

NEW YEAR'S EVE



PALMITO

STARTER

Steamed brioche bun filled with red prawns and tempura shiso,
served with a shellfish consommé

PAIRING: Gramona Brut Imperial

Grapes: Xarel-lo, Macabeo, Parellada, Chardonnay. Corpinnat

FISH

Red Porgy fillet on winter vegetables ratauille
on a Champagne tartare velouté

PAIRING: León Beyer

Grape: Riesling. A.O.C. Alsace

MEAT

Dry-aged beef tenderloin with foie gras royale,
Amontillado wine sauce and sautéed shallots

PAIRING: Marqués de Vargas Reserva

Grapes: Tempranillo, Mazuelo, Graciano. D.O.Ca. Rioja

DESSERT

Citrus in textures,
raspberry sponge and aerated white chocolate rocks

PAIRING: Abrosía

Grape: Moscatel. D.O. Jerez-Xérès-Sherry

PETIT FOURS

Selection by our pastry chef
Coffee and 12 grapes for good luck at midnight

PAIRING: Charles Heidsieck Brut Réserve

Grapes: Chardonnay, Pinot Noir, Meunier. A.O.C. Champagne