



MUSICAL PERFORMANCE | PARTY BAGS | FIREWORKS

Bookings at 8 PM | Kids Club available during dinner
€375 per person | Children 4-12 years: €125 | Vegan option available
Continue the evening at the afterparty in Sarao.

info@lazambrahotel.com

NEW YEAR'S EVE GALA

APPETISERS

Surf & turf oyster with Ibérico ham jus and a veil of cured Wagyu cecina
Savoury chocolate macaron with parmesan, black truffle and salt flakes
Nigiri of “quisquilla” shrimp seasoned with miso and wasabi

PAIRING: Louis Roederer 246 Collection
Grapes: Chardonnay, Pinot Noir, Meunier. A.O.C. Champagne

STARTER

Lobster with bisqué of its coral, coconut and marine ravioli
PAIRING: Godeval Cepas Vellas
Grape: Godello. D.O. Valdeorras

FISH

Sole with crisp puff pastry on a Champagne tartare velouté
PAIRING: Colette Gros Chablis 1^{er} Cru Fourneaux
Grapes: Chardonnay. IGP Méditerranée

SORBET

Hibiscus sorbet with Campari, grapefruit and Cava

MEAT

Dry-aged Galician Rubia beef entrecôte
with foie gras royale, amontillado wine sauce and pickled shallot petals
PAIRING: Hacienda Monasterio Reserva
Grapes: Tempranillo, Cabernet Sauvignon, Merlot. D.O. Ribera del Duero

DESSERT

Chocolate textures, espresso veil, cappuccino spheres,
milk meringues and coffee ice cream
PAIRING: Charles Heidsieck Brut Réserve
Grapes: Chardonnay, Pinot Noir, Meunier. A.O.C. Champagne

PETIT FOURS

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