

CHRISTMAS EVE

PALMITO



VEGAN OPTION

APPETISER

Potato and truffle mille-feuille

PAIRING: Louis Roederer 246 Collection

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

STARTER

Leek and seaweed aspic with white asparagus and Sauvignon Blanc cream

PAIRING: Victoria de José Pariente

Grapes: Tempranillo, Garnache, Viognier. I.G.P. Castilla y León

FIRST COURSE

Roasted and braised celeriac taco, glazed with miso
and citrus cane honey, served with garden vegetable crudités.

PAIRING: Los Injertos

Grape: Pedro Ximénez. D.O. Montilla-Moriles

MAIN COURSE

Winter season vegetable mille-feuille
with roasted onion and Amontillado wine sauce.

PAIRING: Martinez Lacuesta Hinia Reserva

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

DESSERT

Jerusalem artichoke and barley with cocoa sorbet

PAIRING: Ayala Rosé Majeur

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

PETIT FOURS

Selection by our pastry chef

LIVE ENTERTAINMENT

Bookings: 6:30 PM and 8:30 PM

Menu without pairing: €140 | Pairing: €65 | Children 4-12 years: €60

Early bird bookings until November 15th

info@lazambrahotel.com



NEW YEAR'S EVE

PALMITO



VEGAN OPTION

STARTER

Leek and seaweed aspic
with white asparagus and Sauvignon Blanc cream

PAIRING: Gramona Brut Imperial

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

FIRST COURSE

Roasted and braised celeriac taco, glazed with miso
and citrus cane honey, served with garden vegetable crudités

PAIRING: León Beyer

Uva: Riesling. A.O.C. Alsace

MAIN COURSE

Winter vegetable mille-feuille
with roasted onion and Amontillado wine sauce

PAIRING: Marqués de Vargas Reserva

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

DESSERT

Jerusalem artichoke and barley with cocoa sorbet

PAIRING: Abrosía

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

PETIT FOURS

Selection from our pastry chef

PAIRING: Charles Heidsieck Brut Réserve

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

DRINKS, WINE AND COFFEE | 12 GRAPES FOR GOOD LUCK AT MIDNIGHT

Bookings from 7:30 PM

Menu without pairing: €140 | Pairing: €65 | Children 4-12 years: €60

Early bird bookings until November 15th

Continue the evening with signature cocktails at the afterparty in Sarao.

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NEW YEAR'S EVE GALA

VEGAN OPTION

APPETISERS

Steamed vegan brioche
filled with morel mushrooms, served with a mushroom consommé

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

STARTER

Aspic de puerro y alga con crema de espárrago blanco y Sauvignon Blanc

*PAIRING: Godeval Cepas Vellas
Grape: Godello. D.O. Valdeorras*

FIRST COURSE

Roasted and braised celeriac taco,
glazed with miso and citrus cane honey, served with garden vegetable crudité

*PAIRING: Colette Gros Chablis 1^{er} Cru Fourneaux
Grape: Chardonnay. IGP Méditerranée*

MAIN COURSE

Winter vegetable mille-feuille
with roasted onion and Amontillado wine sauce

*PAIRING: Hacienda Monasterio Reserva
Grapes: Tempranillo, Cabernet Sauvignon, Merlot. D.O. Ribera del Duero*

DESSERT

Topinambur y cebada con sorbete de cacao

*PAIRING: Charles Heidsieck Brut Réserve
Grapes: Chardonnay, Pinot Noir, Meunier. A.O.C. Champagne*

PETIT FOURS

Selection by our pastry chef

LIVE ENTERTAINMENT | PARTY BAGS | FIREWORKS

Bookings at 8 PM | 12 grapes for good luck at midnight | Kids Club available during dinner
Menu without pairing: €250 | Pairing: €105 | Children 4-12 years: €75
Early bird bookings until November 15th
Continue the evening with signature cocktails at the afterparty in Sarao.

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