

JUBANY

NEW
YEAR'S EVE
MENU

58€*

*(MINIMUM FOR TWO PERSONS)

IMPUR COCKTAIL
PINK CLOUD

FOIE-GRAS
FERRERO WITH
CRUNCHY ALMOND

SARDINE
OSHIZUSHI
WITH SEAWEED
AND CANDIED
SESAME

ROYALE SEA
URCHIN WITH
SEA URCHIN AND
CURED EGG YOLK

ROASTED TUNA
RILLETTE WITH
COCA BREAD FROM
FOLGUEROLES

ROASTED
MONKFISH WITH
BLACK BUTTER AND
CODIUM SEAWEED

BEEF FILLET
COOKED AT THE
BORDELAISE STYLE
WITH PARMENTIER
POTATO

MIMETIC TRUFFLE
WITH MAGIC SOIL,
CHOCOLATE LEAVES,
CHOCOLATE AND
PISTACHIO MOSS

PICKUP

ON DECEMBER 31st FROM
14H TO 20H. EL SERRAT
DEL FIGARÓ CRTA. DE
TARADELL TO BALENYÀ,
KM 1,3, TARADELL
93 812 68 10 *VAT INCLUDED

ORDERS

GIVEN THAT WE USE
FRESH PRODUCTS,
WE PLEASE YOU TO
MAKE YOUR BOOKINGS
BEFORE DECEMBER 29th
AT 93 889 10 23





