

JUBANY

NEW
YEAR'S EVE
EL SERRAT,
DEL FIGARÓ

WELCOME...

IMPUR COCKTAIL – PINK CLOUD

SHRIMPS AND SEAWEED DASHI

FOIE-GRAS FERRERO WITH CRUNCHY ALMOND

CRUNCHY AIR-BAGUETTE WITH IBERIAN
TUNA BELLY

APERITIF ON
THE TABLE...

SHRIMP TARTAR FROM PALAMÓS

ROASTED TUNA RILLETTE WITH COCA
BREAD FROM FOLGUEROLES

SARDINE OSHIZUSHI WITH SEAWEED
AND CANDIED SESAME

POTATO'S HEART WITH YOLK AND CAVIAR

OYSTER AND VEAL TENDON

EELS PUFF PASTRY WITH FRIED EGG

THE DINNER...

ROYAL CRAB AT “CHAMPAGNE STYLE”

ROASTED MONKFISH WITH SEA
CUCUMBER IN BLACK BUTTER

BEEF FILLET COOKED AT THE BORDELAISE
STYLE WITH PARMENTIER POTATO

THE DESSERTS...

MIMETIC LEMON WITH ITS ICE CREAM
LET'S GO FOR TRUFFLE HUNTING

THE CELLAR...

CORPINNAT, TORELLÓ BRUT NATURE
MAGNUM 2013

COFFEES AND LUCK GRAPE 2020

HOMEMADE “TORRONS” AND “NEULES”

AT NIGHT...

COTILLÓN BAG

SPECIAL BAR OF PREMIUM GINS

“XURROS” WITH CHOCOLATE

OUR CANDY BAR

DANCE WITH DJ SPEXEN

189€*

PRICE PER PERSON *VAT INCLUDED

BOOKINGS AT 93 889 10 23

DECEMBER 31st 2019