



# HAPPY New Year

LET'S CELEBRATE TOGETHER

## WELCOME COCKTAIL

*Iberian ham  
Cheese crisp, sun-dried tomato  
Beetroot Gazpacho, strawberry  
Peking duck croquette*

## STARTER

*Artichoke and asparagus pancake  
with vegetable foie*

## SEA

*Hake, yellow pepper mousseline, liquorice*

## LAND

*Veal cheeks, creamy truffled  
tubers, vegetables*

## PRE-DESSERT

*Melon, yuzu, mint*

## SWEET FAREWELL

*Chocolate sphere, redcurrant, sweet  
banana chutney, toffee cream*

## SWEET SNACKS AND CHRISTMAS SWEETS

*85€/ pax (drinks not included)*

EL LAGO



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## VEGAN MENU

### WELCOME COCKTAIL

*Vegan cheese crisp, sun-dried tomato*

*Beetroot gazpacho, strawberry*

*Cauliflower croquette*

*Courgette Pesto*

### STARTER

*Artichoke pancake, asparagus,  
vegetable foie gras*

### LAND

*Roasted pumpkin cream, carrot,  
parsnip, salted seeds*

### MAIN COURSE

*Spinach gnocchi, creamy mushroom  
sauce, spinach, truffle*

### PRE-DESSERT

*Melon, yuzu, mint*

### TO FINISH

*Caramelised French toast,  
Gianduia cream, pear*

## SWEET SNACKS AND CHRISTMAS SWEETS

*85€/ pax (drinks not included)*

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## CHILDREN'S MENU

### STARTERS

*Lasagne Bolognese*

*Tuna salad*

*Cheese fingers*

### MAIN COURSE

*Chicken roll stuffed with ham and cheese  
and mashed potatoes*

### DESSERTS

*Nutella, banana and hot chocolate crêpe*

*30€/ pax (drinks not included)*

*This menu is for children up to 14 years old*