

CHRISTMAS EVE · MENU

WELCOME DRINK

APPETISER

Steamed brioche with calamary and citrus sauce

STARTER

Morel mushroom, fig and poached onion ravioli with foie and demi-glace sauce
Pairing: Juvé & Camps Essential - Grape: Xarel-lo. D.O. Cava

FISH

Monkfish with marine halophyte broth, homemade cracker and pickles
Pairing: Mar de Frades - Grape: Albariño. D.O. Rías Baixas

MEAT

Lamb ingot, candied kumquat and celeriac parmentier
Pairing: La Mateo - Grapes: Tempranillo, Garnacha, Graciano. D.O.Ca. La Rioja

DESSERT

Chocolate sphere filled with Christmas sweets
Pairing: Carpe Diem Dulce Natural - Grape: Moscatel. D.O. Sierras de Málaga

PETIT FOURS

Selection by our pastry chef

CHRISTMAS EVE · VEGAN OPTION

WELCOME DRINK

APPETISER

Crunchy tartlet with mushrooms, chestnuts and black truffle

STARTER

Leek and seaweed aspic with white asparagus and Sauvignon Blanc cream
Pairing: Juvé & Camps Essential - Grape: Xarel-lo. D.O. Cava

FIRST COURSE

Roasted cauliflower taco with candied kumquat, miso and hazelnut cream
Pairing: Mar de Frades - Grape: Albariño. D.O. Rías Baixas

MAIN COURSE

Winter vegetable terrine with roasted onion demi-glace
Pairing: La Mateo - Grapes: Tempranillo, Garnacha, Graciano. D.O.Ca. La Rioja

DESSERT

Jerusalem artichoke and barley with cocoa sorbet
Pairing: Carpe Diem Dulce Natural - Grape: Moscatel. D.O. Sierras de Málaga

PETIT FOURS

Selection by our pastry chef

LIVE ENTERTAINMENT

Bookings: 6:30 PM and 8:30 PM

Menu with wine pairing: 195 € | Menu without pairing: 135 € | Children 4-12 years 60 €

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