Caelis
ROMAIN FORNELL

31th of December 2021

New Year's Eve

King Crab brioche, cream and caviar

Crispy chicken with truffle and egg yolk

Homemade bread and butter selection

Sorlut oyster, peas and lemon air

Langoustines carpaccio, sea urchin and caviar

Artichoke flower from el Prat, duck gravy and foie gras

Lobster served in its sauce, mayonnaise from its coral and truffle

Sea bass, beurre blanc and caviar, tarragon sea veil

Smoked beef «Rossini» in ashes from wineyard and Périgueux sauce

Cheese selection

Frozen cucumber and basil sauce

Crispy Ferrero

Turrones Caelis

Lucky grapes

Wine and Champagne

Mumm Cordon Rouge | Maison Mumm | Champagne

Mineralschiefer 2016 | Grans Fassian | Mosel Saar Ruwer

3 Miradas Cerro Macho 2017 | Alvear | Montilla Moriles

Vintage 2013 | Bodega Paco & Lola | Rías Baixas

Microvins Carinyena Blanca 2019 | La Vinyeta | Empordà

Magnum Coma Vella 2014 | Más d'en Gil | Priorat

Mumm Grand Cordon Rosé | Maison Mumm | Champagne

Includes cotillion and dance until 3am

325€ *VAT included| price per person*

To confirm the booking, we need a credit card as a guarantee. In case of no-show or cancellation up to 48 hours before, 50% of the final price will be charged.

www.caelis.com | reservas: info@caelis.com