

New Year's Eve

December 31st · Picasso Room or La Terraza Restaurant · 8.30 p.m.

The most vibrant night of the calendar: a gala dinner with carefully thought-out pairings, live music and the excitement of saying goodbye to the past to make way for the new. An unforgettable celebration that marks the beginning of the year with a festive attitude.

PICASSO ROOM OPTION

- Welcome cocktail at The Clubhouse
- Classic 4-course menu
- Banquet-style tables (ideal for groups)
- Live ambient Music

LA TERRAZA RESTAURANT OPTION

- Welcome cocktail at El Patio
- Tasting menu
- Individual tables
- Festive atmosphere with Live Music



Prices

NEW YEAR'S EVE DINNER & PARTY

ADULTS	_____	€220
KIDS	_____	€110

New Year's Eve Dinner · Picasso Room

Welcome Cocktail Canapés

Oscietra Caviar & Lemon Crème Fraîche Tartlet

Crab & Tarragon Profiterole

Duck Confit & Fig Chutney Crostini

Wild Mushroom & Truffle Arancini
Crispy risotto bites and aged Parmesan

King Prawn Tempura with Saffron Alioli
Lightly battered prawn, saffron-garlic dip

Starter

BUTTER-POACHED LOBSTER VOL-AU-VENT
With citrus-dressed mâche leaves

or

JERUSALEM ARTICHOKE VOL-AU-VENT
With black truffle shavings (V)

Sorbet

GREEN APPLE & VODKA SORBET
With Grey Goose vodka, served in a chilled Martini glass

Main Course

ROAST VEAL LOIN
With layered pommes Anna, glazed young vegetables, and
morel and Madeira cream sauce

or

BLACK TRUFFLE & CELERiac PITHIVIER
With mushrooms, and truffle, parsnip purée and Madeira
reduction (V)

Dessert

VALRHONA CHOCOLATE & GOLD LEAF TRIANON
With Armagnac-poached cherries and Madagascan vanilla
ice cream

Drinks

Water, Beer and Soft Drinks

Wines

Red

D.O. Ribera del Duero – Legaris Roble

White

D.O. Costers del Segre – Raimat

Cava

D.O. Cava – ARS Collecta Blanc de Blancs



New Year's Eve Dinner · La Terraza Restaurant

Amuse-Bouches

CRISPY CONE OF SCALLOP TARTARE & CAVIAR SCALLOP
With light champagne mousse and Ossetra caviar

FOIE GRAS BONBON WITH SAUTERNES
With fig center

JERUSALEM ARTICHOKE & BLACK TRUFFLE
CAPPUCCINO
With truffle-scented foam

Starter

WINTER VEGETABLE MOSAIC WITH CHAMPAGNE
With hazelnut vinaigrette and baby greens

Consommé

CHICKEN CONSOMMÉ WITH LEMONGRASS
With fine julienne of crunchy vegetables

From the Sea

ROASTED BLUE LOBSTER
On parsnip mousseline infused with vanilla, served with a
light champagne and saffron sabayon

From the Earth

VENISON FILLET
Roasted in a gingerbread crust, chestnut purée, pear confit
with cranberries, spiced cocoa jus

Pre-Dessert

REFRESHING GRAPEFRUIT AND CAMPARI GRANITA
With blood orange sorbet

Dessert

SPHERED CHOCOLATE SURPRISE
Dark chocolate sphere filled with praline mousse and molten
caramel center, adorned with gold leaf, served with Tahitian
vanilla ice cream

Petits Fours

CHAMPAGNE MACARON

MINI MANDARIN MERINGUE TARTLET

COGNAC CHOCOLATE TRUFFLE

Drinks

Water, Beer and Soft Drinks

Wines

Red

D.O. Ribera del Duero – Legaris Roble

White

D.O. Costers del Segre – Raimat

Cava

D.O. Cava – ARS Collecta Blanc de Blancs



New Year's Dinner · Kid's Menu

Starter

SHRIMP BASKET
With tartar sauce

CHICKEN CONSOMMÉ WITH LEMONGRASS

Main Course

ROAST SALMON
With beurre blanc sauce and baby spinach

HOMEMADE WHITE VEAL RAVIOLI
With parmesan cream

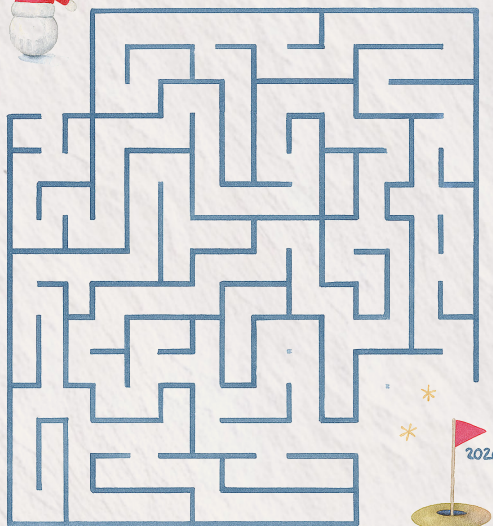
Dessert

SORBET

CHOCOLATE DELIGHT

Drinks

Mineral water and Soft Drinks



Connect the ball to the hole to welcome 2026

MORE JOY
MORE MAGIC
MORE MEMORIES
MORE DREAMS
MORE LOVE



New Year's Party

From 11.30 p.m. to 3 a.m. · La Bodega

Included in New Year's Dinner Package · Incluido en el Pack de Fin de Año

After dinner, all guests will gather in La Bodega to welcome the New Year with an unforgettable celebration. A live DJ, music to suit all tastes, a lively bar, and a vibrant atmosphere. A night filled with fun, dancing, and surprises to start the year with the best energy.

Included

- Party pack
- Lucky grapes
- One complimentary drink
- Late-snacks at 2 a.m.

