

Atempo

RESTAURANT

NEW YEAR'S EVE MENU

Our tradition in sequences

At the lobby

Beet: the three textures from our land

At the bar

Bloody Mary on the rocks

Bloody Mary *macarons*

Galician clam cooked *à la minute* style with sea plankton butter

Marennes Oléron oyster *ceviche* and green apple Japanese style

At the dining room

Toasted butter with caviar and crunchy bread sheets

Natural lobster

Chawamushi of onion textures and Galician urchin

Cabbage *escudella* soup with Parmesan and black truffle

Sea cucumber scorched rice with saffron aioli and candied artichokes

Stew tuna back cheek *saporibus ab Roma* style

Guinea fowl grilled and stuffed with *foie gras*, langoustine and black truffle

Green grape Kakigori, lychee textures and aniseed-flavoured buds

Cottage cheese, honey, walnuts with chocolate and Alba white truffle

Petits fours

Good-luck grapes & New Year's Eve party bag

260€ per person

Wine pairing: 120€ per person

10% VAT included

Jordi Cruz and all the Restaurant Atempo staff wishes you an enjoyable gastronomic experience.

HAPPY NEW YEAR!

The menu may be subject to further changes according to the availability of seasonal products.
In case of any dietary requirement, please kindly inform us at the time of booking.