



LASARTE  
RESTAURANT

DIRECCIÓN  
*Marta Berastegui*

# New Year's Eve

31 | 12 | 23

Light consommé with spider crab, cauliflower and caviar  
Smoked sea bass, apple and forgotten tubers with a celeriac iced cream  
Truffled chards and slices of scallops with seaweed and liquorice broth

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HIBISCUS AND PURPLE SHISO COLD SOUP  
bluefin tuna and oyster's tarama

DUO OF SCARLET SHRIMP AND ITS CORALS  
in a fennel velouté and avocado

SEA URCHINS CURD  
"esperdenyes" and "radicchio rosso"

"CAPPELETTI" OF CRAYFISH AND YOGURT WITH FINE HERBS  
Iberian jowl and cured egg yolk

GRILLED TURBOT  
pickled lettuce hearts with citrus and saffron hot vinaigrette

SIRLOIN STEAK  
in mustard sauce, roots terrine, beet "agliata" and pink pepper

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BABÁ  
orange blossom and angostura

COCOA ESSENCE

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PETIT FOURS AND LUCKY GRAPES

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Wine pairing, water and coffee service included

**780€**

VAT included

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