

LASARTE

DIRECCIÓN

HEAD CHEF

Martín Berasategui — Paolo Casagrande

New Year's Eve

31|12|24

Carabineros with mint, "mató" and citrus fruits
Rice cream, thistles and anchovy
Saffron, light consommé, chard and liquorice

YELLOW TOMATO AND CAPERS, COLD BROTH,
white prawns and vinaigrette of its corals

BLUE LOBSTER, BASIL AND GINGER
on pistachio emulsión and Beluga caviar

"PLIN" SMALL RAVIOLI
"espartenyés" and aniseed soup

SOLE LACQUERED
with smoked marrow pil-pil

CHARCOAL - GRILLED WAYGU LOIN
chicory and black mustard sauce

GREEN APPLE, LIME AND LEMON
COCOA THEOBROMA

PETIT FOURS AND LUCKY GRAPES

Wine pairing, water and coffee service included

830 €

VAT included

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