

# ORIA

RESTAURANT

*Martin Berasategui*

## New Year's Eve

31|12|24

### APPETIZERS

Louis Roederer Collection Magnum

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### LIGHTLY SMOKED OYSTER

with citrus béarnaise

### SEA BASS TEMPERED

with orange and dill sauce, crunchy brioche bread crumbs

### ROASTED FOIE GRAS

served with butter cream and caviar

### RED MULLET

with its edible flakes and acidified juice with chive essence

### CHARBROILED WAGYU SIRLOIN STEAK

with chestnut cream

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### FLUID CHOCOLATE CAKE

with caramel ice cream

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### P'ETIT FOURS, CHRISTMAS SWEETS AND LUCKY GRAPES

Louis Roederer Rosé Magnum

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Mineral water, coffee and infusion

## 495€

VAT included | Wine cellar not included

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