



THE  
BARCELONA  
EDITION  
FESTIVE SEASON DINING



## NEW YEAR'S EVE AT VERAZ

DECEMBER 31

RESERVATIONS AT 8:00 PM

DINNER WITH LIVE MUSIC & ENTERTAINMENT

ACCESS TO NEW YEAR'S EVE PARTY AT CABARET  
WITH LIVE DJ SET, INCLUDING 1 DRINK

### TO START

WELCOME GLASS OF RUINART CHAMPAGNE  
& AMUSE BOUCHE

REGAL OYSTER NO. 2

LOBSTER SUQUET  
Tomato powder, perfollo

### TO FOLLOW

SCALLOPS AND CAVIAR  
Grilled scallops, osetra caviar,  
celeriac and beurre blanc

BEEF TENDERLOIN AND FOIE GRAS  
Potato mille-feuille with black melanosporum sauce

### PRE-DESSERT

MARC DE CAVA GRANITA  
With lime infused pineapple

### DESSERT

ALL WHITE  
Madagascar vanilla mousse with coconut ice-cream

CHEF'S SELECTION OF PETIT FOURS

12 LUCKY GRAPES AND PARTY FAVOURS BAG

Water, soft drinks, coffee and tea

290 EUR / PERSON  
VAT included

# NEW YEAR'S EVE AT CABARET

DECEMBER 31  
RESERVATIONS AT 8:00 PM  
DINNER WITH LIVE MUSIC & ENTERTAINMENT

NEW YEAR'S EVE PARTY  
WITH LIVE DJ SET, INCLUDING 1 DRINK

WELCOME GLASS OF RUINART CHAMPAGNE

## TO SHARE

REGAL OYSTER NO.2  
Osetra caviar

PURE ACORN-FED IBERIAN HAM  
Hand sliced DO Guijuelo

GRILLED LANGOUSTINES  
Melanosporum truffle and cured egg yolk

CONFIT ARTICHOKE  
Artichoke emulsion, lemon and pistachio

## TO FOLLOW

TURBOT  
Celeriac purée, baby vegetables, and herbs oil

BRAISED LAMB AND PALAMÓS RED PRAWN  
Truffled parmentier

## DESSERT

PANETTONE  
Vanilla ice-cream and crunchy hazelnut glaze

12 LUCKY GRAPES AND PARTY FAVOURS BAG

Water, soft drinks, coffee and tea

290 EUR / PERSON  
VAT included





# NEW YEAR'S EVE AT THE ROOF

DECEMBER 31

RESERVATIONS AT 8:00 PM

DINNER WITH LIVE MUSIC & ENTERTAINMENT

ACCESS TO NEW YEAR'S EVE PARTY AT CABARET  
WITH LIVE DJ SET, INCLUDING 1 DRINK

WELCOME GLASS OF CHAMPAGNE

## TO SHARE

JAPANESE MISO SOUP  
Miso, tofu and spring onions

SCALLOP TIRADITO  
Caviar and miso

MEDITERRANEAN TUNA TARTAR  
Crispy nori and Melanosporum truffle

DRY-AGED RIB-EYE TATAKI  
Yuzu ponzu sauce and katsubushi

## TO FOLLOW

KING CRAB DUMPLING  
Lemongrass, ginger and cilantro infused coconut milk

BRAISED BEEF RIBS  
Asian style BBQ sauce

## DESSERT

PEARS, YUZU AND YOGURT  
Pears cooked in maple syrup

12 LUCKY GRAPES AND PARTY FAVOURS BAG

Water, soft drinks, coffee and tea

190 EUR / PERSON  
VAT included

FOR MORE INFORMATION AND RESERVATIONS, PLEASE CONTACT

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FOR DIETARY REQUIREMENTS AND FOOD ALLERGIES,  
ASK ONE OF OUR TEAM MEMBERS FOR ASSISTANCE

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