



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

MEDITERRANEAN TUNA TATAKI
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 katsuobushi

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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