

JUBANY

NEW YEAR'S EVE
PETIT COMITE

DECEMBER 31st 2019

APERITIF ON
THE TABLE...

IMPUR COCKTAIL – PINK CLOUD
THE BEST OLIVES OF THE WORLD
CRUNCHY BREAD WITH IBERIAN HAM
TUNA RILLETE WITH PICKLES
ANCHOVY UNDER STRACCIATELLA WITH CANDIED ALMOND
FOIE GRAS FILIPINO WITH PECAN NUTS
POTATO WITH EGG YOLK AND CAVIAR
OYSTER “O” WITH TUNA BELLY

THE DINNER...

ROYAL CRAB AT “CHAMPAGNE STYLE”
ROASTED MONKFISH WITH SEA CUCUMBER IN BLACK BUTTER
GRILLED BEEF STEAK WITH PARMENTIER, SOUFFLÉ POTATOES
AND BÉARNAISE SAUCE

THE DESSERTS...

MIMETIC TANGERINE WITH LEMON CREAM, BASIL
PESTO AND MINT

THE CELLAR...

CORPINNAT, TORELLÓ BRUT NATURE MÁGNUM 2013
COFFEES AND LUCK GRAPE 2020
HOMEMADE “TORRONS” AND “NEULES”
COTILLION BAG

179€*

PRICE PER PERSON *VAT INCLUDED

BOOKINGS AT 93 633 76 27

(IF YOU WANT YOU CAN CONTINUE
AT IMPUR COCKTAIL BAR)