



GRAN HOTEL  
LA FLORIDA

BARCELONA · \*\*\*\*\* GL



## NEW YEARS EVE

### *SNACKS*

Amélie oyster with Bloody Mary gel

Balfego tuna with wakame

Celeri and caviar tartlet

Salmon blini with sour cream

### *MAIN COURSE*

Red shrimp carpaccio, with XO sauce and edamame

Sea Bass with lime sauce, codium and herbal powder

Sirloin steak from Girona with Oporto sauce and boletus

### *PRE-DESSERT*

Bergamot and almond ice cream with lemon verbena foam

### *DESSERT*

Milk chocolate velvet with toffee and hazelnuts

Water, Coffee and Lucky grapes

### *CELLAR*

CAVA Juvé&Camps Milesimé Chardonnay

WHITE WINE Loia DO Ribeira Sacra

RED WINE Fervus DO Montsant

CHAMPAGNE Louise Roederer

SWEET WINE Noval · Oporto

Open bar (2 hours) included

*Price: 265€ per person – VAT included*





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**TERMS AND CONDITIONS NEW YEAR'S EVE**

**Price: 265€ per person – VAT included**

**Children from 13 to 17 years old same menu as adults without alcoholic drinks:**

**210€ per person- VAT included**

**The reservation will be considered confirmed when full payment has been made.**



**CANCELLATION POLICY**

**Reservations can be cancelled free of charge up until 1st December. If you cancel a reservation between 2nd and 15th December, you will be charged 50% of the price.**

**From 16th December onwards you will be charged 100% of the price. Advance payments will not be refunded.**

