

Κοπεγχάγη - Στοκχόλμη

Χριστουγεννιάτικο Δείπνο 24/12 at Restaurant Pintxos

(15 λεπτά με τα πόδια από το ξενοδοχείο)

144 EUR/person Adult & 72 EUR/person child

Seafood cream with red prawns, cantaloupe melon, and garlic bread toast.

Spanish Basque hake with white asparagus from Navarra, pea mussels, and a soft-boiled scaled egg.

Cava and lemon sorbet.

Beef tenderloin served with foie gras escalope, crispy bread, potato parmentier with lime, and a muscatel wine sauce.

Milk chocolate dessert with tonka bean ganache, chocolate spongecake with albañil crumble, and cherry filling on almond biscuit.

Πρωτοχρονιάτικο Δείπνο 31/12 at Restaurant Pintxos

(15 λεπτά με τα πόδια από το ξενοδοχείο)

160 EUR/person Adult & 80 EUR/person child

Lobster bisque with shrimps and mussels.

Catalan-style cod with samfaina (Mediterranean vegetable ragout) and truffled potato cream.

Cava and lemon sorbet.

Beef tenderloin served with seasonal vegetables, mushrooms, and red wine sauce.

Lemon compote with white chocolate and vanilla chantilly cream.

Δηλώσεις συμμετοχής έως 27/11

