La Escalera

DE BALTHAZAR

Christmas MENU

24 DECEMBER · DINNER 18:00–22:00 | 25 DECEMBER · LUNCH 12:00–14:45

STARTERS

Roasted pumpkin velouté, black truffle cream (V)

Duck foie gras and chicken liver parfait, mulled wine and onion jam

Homemade Scottish salmon gravlax, lemon sour cream

MAIN COURSES

Slow-poached organic salmon, vegetable tagliatelle, champagne sauce

Gratinéed spinach and mushroom pancake, gruyère sauce (V)

Roasted Christmas turkey with root vegetables

DESSERTS

Iced 72% chocolate parfait, tropical fruit coulis

Confit pear in sweet mulled wine, vanilla ice cream

Christmas mixed-fruit and spiced-nut crumble, almond ice cream

3-COURSE CHRISTMAS MENU

55€ per person

50% discount for children under 12 · 30% offpre-booked Grand Cru Blanc de Blanc Champagne

Champagne: 66.50€ per bottle after discount · Booking and pre-payment required

All dishes are prepared with organic Andalusian produce.