



# Christmas Eve Dinner

HOTEL TOSSAL D'ALTEA

FRIDAY 24TH OF DECEMBER

COOKING SERVICE HOURS FROM 7:00 TO 10:00 PM.

CLOSING TIME: 12:00.

## STARTERS

*Gelée of cod and caviar with pickled asparagus in salt and its cream*

*Grilled lobster on seabed with anise and sea urchin foam*

## FIRST MAIN COURSE

*Ingot of John Dory with mustard crust and tomato and rosemary dressing*

## SORBET

*Tangerine with Cava*

## SECOND MAIN COURSE

*Suckling lamb chop with Parmesan whey and wild asparagus*

## DESSERT

*Nougat candy crepe with ice cream and toasted almond powder*

## WINES AND DRINKS

*Flores de Callejo Tempranillo (D.O. Ribera del Duero) + Oro de Castilla Verdejo*

*(D.O. Rueda) + Cava + Beer, water, soft drinks, coffee and Christmas sweets*

**PRICE: 45 €**

**RESERVATION: Tel. 966 883 183 - [info@hoteltossalalta.com](mailto:info@hoteltossalalta.com)**



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