LA COLLADA
HOTEL & SPA
★★★★

Ctra. Nacional 260, Km. 155 · 17537 Toses (Girona)

New Year's Eve Dinner

Salad selection

Lightly cured tuna salad; vanilla oil, pickled artichokes, spinach, baby cucumber, cherries, toasted almonds and mandarin vinaigrette

Navarre asparagus; Tudela lettuce hearts and Arbequina olive oil

Octopus and lobster salad; avocado, organic tomatoes, marinated pear, pickled peppers, piparra chilli sauce and wasabi caviar

Cheeses and charcuterie

Cheeses; from Cerdanya

Ibérico ham; 100% acorn-fed Ibérico, carved to order

Charcuterie; a selection of 100% Ibérico cured meats

Soups

Fisherman's soup; with fish and shellfish from the coast

Side dishes

Organic potatoes; a selection roasted in truffle butter with dill

Oven-roasted squash; red cabbage in vi ranci, seed and sage mojo

Roast cauliflower; with chestnut romesco and asparagus tips

Artichoke confit; with star anise oil and pomegranate

Peppers and courgette; charcoal-grilled, with brined cheese, basil oil and capers

Aubergines and tomatoes; roasted with garlic, green peppercorns and thyme

WINES

Augustus (White) D.O. Penedès.
Winery: *Augustus Forum* / Grape: *100% Xarel·lo*

Lagar de Cervera (White) D.O. Rías Baixas.
Winery: *Lagar de Fornelos* / Grape: *100% Albariño*

Serè (Red) D.O. Montsant.
Winery: *Celler Vendrell i Rivet* / Grape: *Grenache and Carignan*

912 de Altitud (Red) D.O. Ribera del Duero.
Winery: *Veganzones* / Grape: *100% Tempranillo*

Mar de Rosa (Rosé) D.O. Empordà.
Winery: *Perelada* / Grape: *100% Grenache*

Perelada Stars Brut Reserva (Cava) D.O. Cava
Winery: *Perelada* / Grape: *Xarel·lo, Macabeo and Parellada*

Fresh pasta

Treccioni; with duck Bolognese

Ravioli; filled with veal cheeks, in a foie gras and allspice sauce

Shellfish

Langoustines; cooked, with mango and mint tartare sauce

King prawn; marinated, from Spain

Scallops; steamed, with a citrus and shrimp sauce

Mussels; with pickled vegetable pipirrana salad

Fish

Jumbo prawns; salt-roasted

Blue crab; Thai coconut curry

Salmon; baked in cava butter with capers and chives

Sea bass fillet; with saffron suquet sauce

Meat

Lamb trinxat; Cerdanya-style

Rib-eye steak; chargrilled, with chestnut chimichurri

Oxtail; with porcini stewed in truffled port

Pork loin; roasted with foie gras and blueberry sauce

Desserts

A selection of desserts, sweets and cakes

LIVE MUSIC during dinner, party favours and a welcome to 2027!

Price per person (VAT included):

Adult **130€**

*Child **90€** (Children aged 3 to 10)

***Allergen** information is available.*
Please ask our staff.