

NEW YEAR'S EVE DINNER

ULTONIA · 2026

WELCOME CANAPÉS

20:30 h a 21:15 h

Steak tartare brioche
Crispy Ibérico ham savoury pastry
Selection of locally sourced cheeses with nuts, fruit and preserves
Croquette trilogy: porcini and truffle, Cabrales cheese and roast chicken
Sea bass ceviche
Grilled king prawn skewer
Roast meat cannelloni bite
One-bite octopus
Blinis with foie gras and figs

THREE-COURSE GALA DINNER

21:30 h a 23:59 h

Prawn carpaccio with yuzu emulsion and extra virgin olive oil pearls
Donostia-style turbot with sliced baked potatoes
Girona beef tenderloin with foie gras, Robuchon-style creamy potato purée and
Empordà Grenache reduction

DESSERTS

Ultonia Tribute

Traditional Catalan wafers and nougat
New Year's Eve grapes and party bag

DJ session · *From midnight to 2:30h*

LATE-NIGHT SNACK

01:45 h

Churros with chocolate

WINES

Oriol Blanc Vinyes dels Aspres 2025 D.O. Empordà
Oriol Negre Vinyes dels Aspres 2025 D.O. Empordà
Cava Sumarroca Gran Reserva 2023 D.O. Cava

Bread service, water, coffee or herbal tea included, plus two drinks from the bar