

EME

C a t e d r a l H o t e l

M E R C E R

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CHRISTMAS EVE

Seville, 24th December 2021

CHEF'S APPETIZERS

Blinis, foie, smoked sturgeon and quince

Carpaccio de viera and oil cake

Salmon and cream cheese cauliflower

SIDE DISH

Seafood soup with saffron and shrimps gnocchis

STARTER

Monkfish low temperature with Iberian bacon veil, caviar,
beurre blanc and artichoke

MAIN DISH

Lamb low temperature with creamy pumpkin
and pearl onion

DESSERT

Gin-tonic gelée

Christmas dessert

190

Price in euros, per person. Drinks included. VAT included.