

# EME

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

M E R C E R

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## NEW YEAR'S EVE

Seville, 31<sup>st</sup> December 2022

### APPETIZERS

Our "gilda"

(barnacle, "gordal" olive, anchovy, dried tomato and chilli pepper)

Grilled watermelon with soy and honey marinated tuna loin

Cod and pine nut fritters in black tempura with aioli

### MENU

Saffron scallops

Beurre Blanc lobster and caviar from Riofrío

Beef sirloin, morels cream and foie

Iced caipirinha bar

Chocolate sphere filled with whiskey caramel and sponge cake

Champagne and Lucky grapes

### CELLAR

Champagne André Clouet Gran Reserva Rosé, D.O. Champagne

Impromptu, D.O.P. Utiel-Requena

La Mateo Vendimia, D.O.Ca. Rioja

Bassus Dulce, D.O.P. Utiel-Requena

280

Welcome drink a 8pm · Dinner at 8.30pm.

New Year's Eve menu for guests staying at the hotel.

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

Kindly ask for vegetarian menu and allergen information.



## NEW YEAR'S EVE CHILDREN'S MENU

Seville, 31<sup>st</sup> December 2022

### NEW YEAR'S EVE SNACKS

Ham and cheese croquettes

Pizza-filo

Bolognese stuffed rigattoni

Cheese and pasta soup

Fish tempura skewer with potato grids

Classic coulant with vanilla ice cream

Drinks included

50

Menu for children up to 12 years.  
Price in euros, per person. Taxes included.