



**A'BARRA**  
RESTAURANTE

## NEW YEAR'S EVE 2024 RESTAURANT

Potato, topinambur and truffle

Traditional Madrilénian consomé

Caviar, cauliflower and lemon

Oyster, coconut and tarragon

Mushrooms, truffle and egg

Baby eels, pilpil and jowl

Thistles and foie gras

Lobster, beurre blanc and spicy oil

Sea bass, clams and codium

Truffled pouarde, cabbage and Perigordini sauce

Lemon and champagne

Saint Honoré, truffle and hazelnut

*Champagne Premier Cru Bertrand-Delespierre*

*White wine D.O Ribeira Sacra Lapola 2022*

*Red wine D.O Ca Rioja Remelluri Reserva 2016*

**ACCOMPANIED BY LUCKY GRAPES**

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**385 EUROS** VAT included

Please consult us in case of allergies, intolerances or food restrictions.