



125
ANYS
1897-2022
RESTAURANT
BARCELONA

ENGLISH

4GATS

NEW YEAR'S EVE MENU



Welcome cocktail



Scallop in "Guérande" salt crust
over red shrimp sand

Free range egg cooked at pèrigord style
with foie, funghi "porcini" and black truffle

Pumpkin cream
with crispy mussel "lollipop"



Grilled dentex
on a bed of symphony of watered micro-greens
with rock fish consommé



Citrus sorbet



Beef cheeks cooked at low temperature
served with light cream potatoes,
black truffle and crispy mushrooms



"Valrhona" chocolate mousse
with white and violet chocolate ice cream

Lucky grapes
and "cotillon"

LIVE MUSIC

150€

Beverages. not included



ES-SERVEIX-BEURE-Y-MENJAR-A-TOTES-HORES
4gats.com

Prices with VAT included

There is a risk of cross contamination. Suitable for intolerant but not to gluten allergies.