

HOTEL
LA CAMINERA
CLUB DE CAMPO

CHRISTMAS EVE MENU

HAPPY HOLIDAYS

David Rey, head chef at the Hotel La Caminera and his team are proposing a Christmas Eve of traditional and avant-garde gastronomy

Welcome glass of Olimpo cava sparkling wine

Snacks:

Sea urchin, yolk and edamames

Lamb saam, ginger sauce, yogurt and mint

Sake Urakasumi
Japan

Slighty smoked cray fish, spiced fumet,
basil, coriander and sea asparagus

Pegullal Godello 2022
Rias Baixas

Low temperature cooked cod, its maw with pil pil sauce,
potato and black garlic from Las Pedroñeras

Libre y Salvaje White Grenache 2022
Cariñena

Dry aged beef tenderloin, Porto wine demi-glace,
currant and creamed daikon turnip

La Visciola Vicinale Cesanese del Piglio 2022
Piglio, Italy

Grapefruit with glass of flower honey

Ice Wine Dulce Enero de Altolandon
Manchuela

«Turrón» textures

85 € - wines not included -
125 € - wine pairing menu -
VAT included