



EUROSTARS
HOTELS

MAKING
Dreams
HAPPEN



EUROSTARS
ANDORRA





Dear guests:

We present you a unic and diverse selection to make your celebration a sucess.

Do not hesitate to ask for help if you need make a own menu, we will be happy to assist them.

All the professionals that form part from Hotel Eurostars Andorra, we will be at your disposal to enjoy this special day.

Best regards,

In the case of being interests, have any questions or want to elaborate a costum-made menu, do not hesitate to contact us:

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CHRISTMAS EVE DINNER

APPETIZERS TO THE CENTER

Iberian Shoulder table and international cheeses to the cut
 Varied cups:

- Strawberry Gazpacho with marinated tuna
- White garlic with quail egg
- Guacamole, txaka and salmon roe
- Teriyaki Chicken with mango and curry sauce
- Shrimp breaded romesco
- Octopus at the feira with creamy black potato

FIRST DISH

DISH TRILOGY (Warm salad of ham, sweetbreads and duck micuit with raspberry vinaigrette)

SECOND DISH

Beef tenderloin with foie, fake Perle risotto Blé, Gratin dauphinois and Paris coffee sauce

DESSERTS

Chocolate Crumble, mint rind, roasted sweet potato, red berries and greek yogurt spheres

WINE CELLAR

HABLA DEL SILENCIO Bodegas: Habla

D.O. Extremadura Variedad: Syrah, Cabernet Sauvignon, Tempranillo

CUATRO RAYAS D.O.: Rueda

Cellars: Cuatro Rayas **Grapes:** Verdejo

María Casanovas Glaç Brut D.O: Cava

Cellar: María Casanovas **Grapes:** Pinot Noir, Macabeo, Xarel·lo y Parellada



NEW YEAR'S EVE DINNER 2018

APPETIZERS

*Iberian Shoulder table and international cut cheeses
Sushi (Makis and varieties Niguiris)*

Varied cups:

- Strawberry Gazpacho with marinated tuna
- White garlic with quail egg
- Guacamole, txaka and salmon roe
- Teriyaki Chicken with mango and curry sauce
- Shrimp breaded romesco
- Octopus at the feira with creamy black potato
- Creamy foie gras, sweetbreads and duck ham
- Beef tenderloin steak tartar

APPETIZER ON TABLE

*Cold soup of fruit of the passion,
apricot and and mint*

Then ...



160€

CENA GALA DE FIN DE AÑO 2018

STARTER

Lobster gratin, Andorran trinxat with biscuit cream and lemon and lime air

FIRST DISH

Sea and Mountain

(Iberian pork cheek at low temperature and mushroom powder monkfish medallions with sulet de Boletus and Rossinyols)

SWEET WORLD

Crema de Flor del Azahar with Chocolate Soup, orange and saffron with Bulgarian Yogurt Ice cream

Christmas desserts

WINE CELLAR

*Lealtanza Reserva Familia D.O.: Rioja
Cellar: Altanza Grapes: Tempranillo*

*Basa D.O. Rueda
Cellar: Telmo Rodríguez Grapes: Verdejo*

*Champagne Moët & Chandon Imperial Brut D.O.: Champagne
Cellar: Moët & Chandon, Maison Grapes: Pinot Noir,
Chardonnay y Pinot Meunier*



160€



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CONTACT

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