

ROC MELER

Family, Sport & Wellness

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Reservations

 +376 830 714

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Menu

New Year's Eve

Starters

Roc Meler cocktail.

Foie and mushrooms croquettes.

Canapés of smoked salmon and cream cheese with gulas.

Crunchy cod fritters with all i oli and honey.

Iberian ham accompanied by glass bread with tomato and AOVE.

Skewered prawns and wild asparagus with hollandaise sauce on coca bread.

Traditional Andorran cheeses and cold meats.

First

Roast beef cannelloni with ceps, truffle and béchamel sauce.

Second

Donostia-style turbot with aligot, piquillo peppers, roasted spring onion and hints of aniseed.

Sorbete of lemon and basil with drizzle of citrus fruits.

Third

Medallion of beef sirloin with foie gras, mushroom cream and truffled cheese bonbon.

Dessert

"Margarita"

Semi-sphere of coconut cloud, glazed streusel, agave mix and margarita sorbet (non-alcoholic) with almond cream macaroon.

Lucky grapes and cotillion.

Menu

New Year's Eve

Vegetarian / Vegan

Starters

Roc Meler cocktail.

Traditional hummus with crudités.

Extra creamy candied tomato and pear chutney torrada.

Tomato, bocconcini and basil skewers.

First

Parmentier with poached egg, mushrooms, chickpeas and truffle.

(Vegan option without egg).

Second

Vegetable lasagne with mushroom bolognese and vegan bechamel sauce.

Third

Creamy rice with organic vegetables and seasonal sprouts.

(Vegan option without parmesan cheese).

Dessert

"Margarita"

Semi-sphere of coconut cloud, glazed streusel, agave mix and margarita sorbet (non-alcoholic) with almond cream macaroon.

Lucky grapes and cotillion.

Menu

New Year's Eve

Children

Starters

Gourmet croquettes of Iberian ham.

Roc Meler mini hamburgers.

Parmesan battered squid.

First

Macaroni bolognese au gratin with cheese duo.

Second

Sirloin steak medallion with fried potatoes.

Dessert

Chocolate coulant with Madagascar vanilla ice cream.

Lucky grapes and cotillion.