

# New Year's Eve 2024

Delta oyster with salicornia water

Inverted puff pastry with Angus roastbeef, beet mustard and its sprouts

Scallop tartare with semi-dried tomato, Girona sweet chilli  
and sweet potato

Foie mi-cuit with caramelized almonds and apple jam km.0

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Crab cannelloni with leek cream

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Longline hake fish with seafood velouté and prawns.

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Girona beef fillet with Perigord sauce and potato  
with Jerusalem artichoke parmentier

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Lemon and mary louise granita with its sorbet  
Peanut and chocolate textures

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Garoina Blanc DO Empordà  
Finca Resalso Emilio Moro DO Ribera del Duero  
Parxet Brut Nature Vintage

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Mineral and sparkling waters

150€/persona

*Prices per person with VAT included*

**DANCE WITH MUSIC**

For information and reservation: [olga@massola.com](mailto:olga@massola.com). Tel 972 84 08 48

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**Gala dinner plus 1 night  
accommodation in a  
Standard room with breakfast**

**260€**

*Extra night for only 80€ per person with breakfast  
Prices per person in a double room occupied by 2 adults*

**Gala dinner plus 1 night  
accommodation in a  
Junior Suite room with breakfast**

**285€**

*Extra night for only 105€ per person with breakfast  
Prices per person in a double room occupied by 2 adults*

**Gala dinner plus 1 night  
accommodation in a  
Suite room with breakfast**

**310€**

*Extra night for only 130€ per person with breakfast  
Prices per person in a double room occupied by 2 adults*

## New Year's Eve with accommodation

(access to the Spa-Hydrothermal Circuit of 60 min. included per person and stay)

**Children's menu  
(under 12 years old)**

**60€**

*Prices per person with VAT included  
Does not include the tourist tax: 1.32€ / adult / nit*

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