TERRAZA

Hotel & Spa ★★★★s



CHAPTER 05

The toast

NEW YEAR'S EVE

31 · 12 · 2026

Here's to the stories we've
lived and those yet to come.

CHAPTER 05

The toast

NEW YEAR'S EVE · 31 DECEMBER

Exclusive to guests staying on the New Year package.

APPETISERS

Courgette cream shot, porcini jelly and citrus oil

Gillardeau No. 2 oyster, au naturel

Foie gras bonbon with white chocolate and raspberry

Hand-carved PDO acorn-fed Iberian ham with tomato coca bread

Gillardeau No. 2 oyster with apple, cucumber and dill

Dark chocolate truffle with foie gras and orange

STARTER

Roses red prawn carpaccio, oil from its head, truffle caviar and coriander sprouts, with breadsticks

FIRST COURSE

Shelled lobster, demi-glace of its head and chicken, fresh herb green sauce and fennel

MAIN COURSE

Beef fillet with meat demi-glace, truffled potato parmentier, glazed carrots and pea shoots

SORBET

Mint sorbet

DESSERTS

The Sphere of Time

WINE LIST

Verd Albera Chardonnay
Martí Fabra, DO Empordà

Masia Carreras Blanc
Martí Fabra, DO Empordà

Viña Pomal 106 Barricas
Bodegas Bilbaínas, DOCa Rioja

Brut Impérial
Moët & Chandon

Mineral water and coffee

€225 PER PERSON

Let's raise a toast by the sea.



Let's raise a toast by the sea.

SEASON'S GREETINGS AND A HAPPY 2027

Bookings: 972 256 154
info@hotelterraza.com

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AV. DE RHODE, 32 · ROSES