

Lumi

New Year's Eve Dinner

31.12.2022

Amuse bouche

Seared sesame tuna

Starter

Slow cooked octopus with creamy
sweet potato, spinach and roasted garlic

Fish

Red mullet with barnacles and
shellfish sherry polenta

Meat

Slow roasted local Iberian Pork cheek
with a Moscatel sauce

Dessert

Hokkaido pumpkin mille feuille,
vanilla pod and nuts

€115.00

Price per person. VAT included.

€40.00

Beverage Supplement
Includes a glass of sparkling
wine and wine pairing.

New Year's Brunch

01.01.2023

Mixed salads and starters

Risotto

Beef with mushroom
Octopus with pepper
Beetroot with goat cheese

Desserts

Christmas dessert buffet

€42.50

Price per person. VAT included.
Please note that drinks are not included.