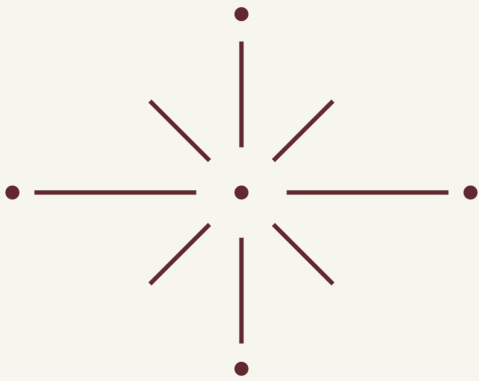


NEW YEAR'S EVE

2025 / 2026

Wine pairing, party
favors and lucky grapes



DJ and bar service
until 2 am



APPETIZERS

Surf and turf snack
Oysters with marine escabeche

STARTER

Tuna tataki cubes with tomato,
fennel, and green cream

FIRST COURSE

Lobster in two textures, tartare and coral

MAIN COURSE

Duck Wellington with roasted
vegetables and demi-glace sauce

PRE-DESSERT

Seasonal fruit cup with lime
sorbet

DESSERT

Red fruit pavlova with vanilla
diplomat cream

187€ / PP

The event starts at 21:00 h
Reservations: guestrelations@hostalempuries.com



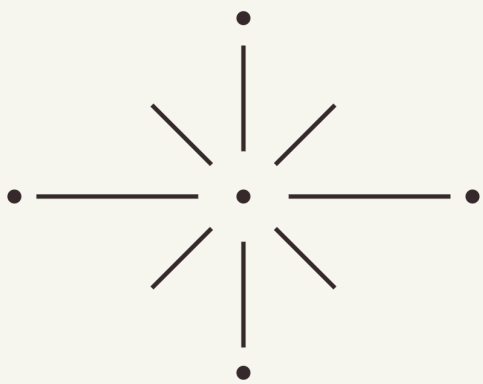
NEW YEAR'S EVE

VEGETARIAN

2025 / 2026

Wine pairing, *party*
favors and lucky grapes

DJ and bar service
until 2 am



APPETIZERS

Chanterelle in seaweed escabeche
Celeriac and miso roll

STARTER

Seasonal pickled vegetables, tomato,
and green cream

FIRST COURSE

Roasted root vegetables, cauliflower cream,
coffee, and tonka bean

MAIN COURSE

Mushroom Wellington, roasted vegetables,
and vegetable demi-glace sauce

PRE-DESSERT

Seasonal fruit cup with lime
sorbet

DESSERT

Red berry pavlova with vanilla
diplomat cream

177€ / PP



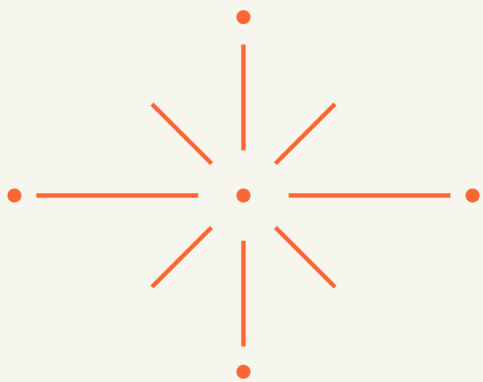
The event starts at 21:00 h
Reservations: guestrelations@hostalempuries.com

NEW YEAR'S EVE

KIDS

2025 / 2026

Lucky grapes and
party favors



Music until 2 am



FIRST COURSE

Homemade chicken croquettes
Traditional “galets” pasta soup with meatballs
Prawn gyozas

SECOND COURSE

Mini beef tenderloin
with potato parmentier

DESSERT

Chocolate crepe with vanilla ice
cream

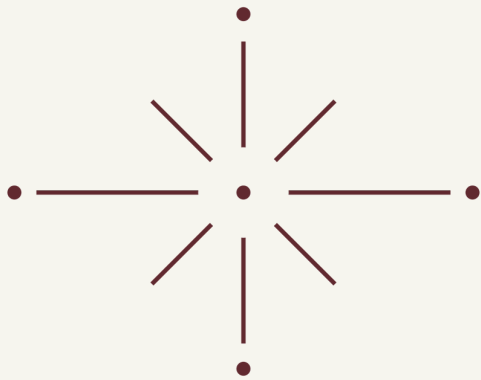
DRINKS

Water, soft drink, or juice

55€ / PP

The event starts at 21:00 h
Reservations: guestrelations@hostalempuries.com





Reservations: guestrelations@hostalempuries.com

*We kindly ask you to inform us of any **dietary restrictions** at the time of booking.*

*The expected arrival time is **8:30 p.m.**, so that you can settle in comfortably before the start of dinner.*

