



VILLA
VENEZIA

HOTEL BOUTIQUE
GOURMET



BENIDORM

CHRISTMAS MENU

SMOKED DUCK HAM SALAD WITH CITRUS FRUITS,
ROSEMARY CONFIT CHERRY TOMATOES AND OLD MUSTARD VINAIGRETTE
WITH OLD MUSTARD CUT WITH FLOWER HONEY

ARTICHOKE CONFIT WITH SAUTEED ALMONDS
AND ITS CREAMY SAUCE WITH ACORN-FED IBERIAN PORK VEIL

TURBOT ON CREAMY WILD ASPARAGUS SOUP

APPLE SORBET WITH CAVA

ANGUS BEEF LINGOTE WITH BOLETUS SAUCE AND TRUFFLED PARMENTIER
AND TRUFFLED PARMENTIER WITH TOASTED BUTTER

LEMON PIE WITH SAUTEED STRAWBERRIES, PRALINE MOUSSE AND
MERINGUE FLAMBÉ AND MERINGUE FLAMBÉ



NEW YEARS EVE

M E N U

SAUTEED SCALLOP SALAD WITH MARINATED MANGO NOODLES,
TENDER SEASONAL SPROUTS, FLYING FISH CAVIAR AND
AND CITRUS CHOPPED VINAIGRETTE

CREAMY FOIE GRAS WITH PEAR HEART CANDIED IN MISTELA
OF JALÓN AND STRAWBERRY JAM WITH TOASTED PINE NUTS

WHITE PRAWN FROM ISLA CRISTINA WITH TRUFFLED ASPARAGUS EMULSION

IBERIAN ACORN-FED PORK CANNELLONI WITH POULTRY JUICE

RED MULLET WITH ROYAL SEA URCHIN AND SAUTEED SNOW PEAS
AND SAUTEED SNOW PEAS

CITRUS SORBET WITH CHAMPAGNE

SUCKLING PIG COOKED AT LOW TEMPERATURE WITH BAKED APPLE SAUCE
AND BEEF DEMIGLACE

SOFT COCOA MOUSSE WITH ORANGE FLAVOURING, PISTACHIO SPONGE,
ENGLISH LEMON CREAM PISTACHIO, LEMON CRÈME ANGLAISE
AND VIOLET ICE-CREAM