

HISPANIA



2018 Hispania Christmas Menu



A menu especially designed by our Michelin Star Chef Marcos Moran and elaborated by our Executive Chef Adrián Mancheño

Aperitive

Toffee flavoured filo-pastry filled with a blend of Spanish cheeses

Roasted scallop with truffle and cauliflower pearls

Iberian ham 5J croquette

Starter

Monkfish and prawn salad

Mains

Hake in seafood sauce

Beef sirloin with foie gras and glazed shallots

Pre - dessert

Solid melon and gin cocktail

Dessert

64% chocolate soufflé, nougat and coffee

Petit fours

Small tasting of typical Spanish nougat

Drinks

Ayala Brut Majeur, Chardonnay, Pinot noir, Pinot meunier, (DO Champagne)

Mar de Frades, Albariño, (DO Rias Baixas)

Roda, tempranillo, graciano, garnacha, (DO Rioja)

75€ per person

Water, soft drinks and ½ wine bottle per person



NOTE: Menu reservations have to be pre-ordered by email to: reservations@hispaniabruussels.com

HISPANIA



2018 Hispania New Year's Eve Menu



A menu especially designed by our Michelin Star Chef Marcos Moran and elaborated by our Executive Chef Adrián Mancheño

Aperitive

"Andarica cream" (Typical crab from Asturias, Spain)

Roasted scallop with truffle and cauliflower pearls

Iberian ham 5J croquette

Starter

Roasted Norway lobster, seafood velouté

Mains

Wild sea bass with cauliflower in textures

Lamb shoulder, creamy smoked chestnut and mushrooms

Pre - dessert

Solid apple and lime cocktail

Dessert

64% chocolate soufflé, nougat and coffee

Petit fours

Small tasting of typical Spanish nougat

Drinks

Ayala Brut Majeur, Chardonnay, Pinot noir, Pinot meunier, (DO Champagne)

Louro do Bolo, Godello, (DO Valdeorras)

Roda, tempranillo, graciano, garnacha, (DO Rioja)

140€ per person

Water, soft drinks and ½ wine bottle per person



NOTE: Menu reservations have to be pre-ordered by email to: reservations@hispaniabruussels.com