

M E R C E R
RESTAURANT

NEW YEAR'S EVE

Barcelona, December 31st, 2025

APPETIZERS

Sweet potato delicacy with caviar "carquinyoli"
Macaron with chanterelles and foie mi-cuit pate
Scallop in saffron emulsion and crispy buckwheat

TUNA TARTAR

Asian sauce, zucchini carpaccio, pomegranate and wakame

LOBSTER CREAM

Roasted garlic and chestnut sponge cake

GRILLED GROUPE

Roasted cauliflower cream and morels in dulse seaweed jus

BLACK ANGUS

In rosemary oil, truffled Jerusalem artichoke purée,
orange carrot and juniper sauce

WHITE CHOCOLATE MOUSSE

Celery with pear and tarragon contrast

Artisan petit-fours

Lucky grapes and party bag

Louis Roederer Collection 245, AOC Champagne
Cíes 2024, DO Rías Baixas
Itsasmendi 7 Magnum 2020, DO Txacolí de Bizcaia
Venus 2021, DO Montsant
Espelt Airam, DO Empordà
Mineral water, coffee, infusion

195

Price in euros, per person. VAT included. Drinks included.
In case of food allergies or intolerances, please ask our staff.

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