

New Year's Eve Programme

2026

HOTEL **BERNAT II**

★★★★S

www.hotelbernat.com

Special buffet

NEW YEAR'S EVE NIGHT

COLD BUFFET

APPETISERS

Melon shot with Iberian ham shavings
Strawberry gazpacho
Roasted vegetables and anchovy spoon
Octopus in vinaigrette
Hummus with crispy onion
Cod and tomato salad
Baba ganoush
Assorted mini savoury puff pastries

CRUSTACEANS AND MOLLUSCS

Prawns
Mussels in vinaigrette
Steamed Norway lobsters with seawater
Surimi sticks

SALADS AND STARTERS

Broad bean salad
Pineapple and Iberian ham salad
Cold fish terrine
Vegetable flan

COLD CUTS, CHEESES AND PÂTÉS

Local cold cuts platter
Selection of cheeses
nationals / internationals
Assorted pâtés
Crystal bread

HOT BUFFET

STARTERS

Seafood cream soup
Vegetable tempura with romesco sauce
Poached eggs with salmon and hollandaise sauce
Mille-feuille filled with cheese and cooked ham

SEAFOOD, FISH & MEAT

Clams in green sauce
Grilled razor clams
Fisherman's seafood stew
Catalan-style duck confit
with ratafia reduction

SHOW COOKING

Prawns
Beef tenderloin
John Dory
Locally sourced
vegetables

DESSERT BUFFET

Chocolate fountain with fruit and sweets
Assorted mini pastries
Seasonal fruit salad
Nougat and ratafia mousse
Nougats
Wafer rolls
Shortbread cookies

Special buffet

NEW YEAR'S EVE NIGHT

CELLAR

Glass of white and red wine

Glass of Brut Nature cava

Coffee

INCLUDES

Lucky grapes

Party bag

Dance with DJ

BOOKINGS

booking@hotelbernat.com

93 766 59 61

*The hotel reserves the right to make changes to the menu depending on market availability.

In any case, the replaced product will be of equal or higher quality.

