

BLESS

HOTEL MADRID



*the most
Blessed time
of the year*



NOCHEBUENA
CHRISTMAS EVE

A MEMBER OF

THE LEADING HOTELS
OF THE WORLD®


Forbes
TRAVEL GUIDE

BLESS

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Brandada de anguila y foie sobre crujiente de arroz
*Eel and foie gras brandade on
a crispy rice base*

Descargamento de atún y soja blanca
Bluefin tuna descargamento with white beans

Gamba blanca, sopa fría de
tomatillo verde y tomate semiseco
*White prawn, chilled green tomatillo soup
and semi-dried tomato*

Conde de Haro Rosé D.O. Cava

Rape a la parrilla, crema fina
de champagne y verduras de invierno
*Grilled monkfish, light champagne cream
and winter vegetables*

Godeval D.O. Valdeorras

Solomillo de ternera, crema de apionabo
rustido y salsa perigourdin
*Beef sirloin, roasted celeriac cream
and périgourdine sauce*

**Muga Reserva Selección Especial
D.O.Ca. Rioja**

Semifrío de Mandarina y chocolate blanco
Mandarin and white chocolate semifreddo

Oro de vainilla y chocolate
Vanilla and chocolate textures

R de Ruinart Brut A.O.C Champagne

250€*

Con maridaje. *With wine pairing*

*Dulces navideños, cafés y téis incluidos
Christmas sweets, coffee and herbal teas included

* 220€ sin maridaje. €220 without wine pairing