

A woman with blonde hair, wearing a long, shimmering gold sequined dress, stands on a white marble staircase. She is holding a bunch of yellow balloons. The staircase has a black carpet with gold stripes and a black metal railing with gold accents. In the background, there is a large arched doorway with a chandelier hanging from the ceiling. To the left, there is a large potted plant in a black vase.

CHRISTMAS SPECIAL 2022

Merry Christmas and Happy New Year

PALACIO  VALLIER

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BY MYR HOTELS

MYRHOTELS.COM



LA PERFUMERÍA
RESTAURANT

Menu

CHRISTMAS EVE DINNER

24.12.2022

APPETIZERS

FOIE WITH FARTONS

TUPINAMBUR FOAM AND SEASONAL MUSHROOM

SCALLOP AND ALMONDS

TERUEL'S TRUFFLE TORTELLINI

STARTERS

PEAS SOUP WITH SANTA POLA SHRIMPS

GALICIAN BEEF TATAKI WITH MUSHROOMS

RAVIOLI WITH SPIDER CRAB AND CAULIFLOWER

MAIN COURSE

GRILLED MONKFISH, CELERY CREAM AND BÉARNAISE SAUCE

VIVER LAMB, PUMPKIN AND COFFEE

DESSERTS

CHOCOLATE, PEANUTS AND TOFFEE CREAM

CHRISTMAS SWEETS (NOUGAT AND PANETTONE)

125 €
VAT INCLUDED



LA PERFUMERÍA
RESTAURANT

Menu

CHRISTMAS LUNCH

25.12.2022

APPETIZERS

IBERIAN HAM AIRBAG

FOIE GRAS AND HAZELNUTS BONBON

SPIDER CRAB PIE

SQUID AND GREEN APPLE RAVIOLI

STARTERS

TUNA BELLY WITH MUSHROOM SOUP

GRILLED CLAMS, SPINACH AND SEAWEED PILPIL

MAIN COURSE

SPANISH STEW IN TWO SERVICES (UNDER RESERVATION)

OR

BEEF WELLINGTON WITH GRILLED CHIVES

OR

GRILLED GROUPER FISH WITH CELERY PURÉE, MUSHROOMS AND WHITE WINE MOUSSE

DESSERTS

LEMON MOUSSE, GRILLED PINEAPPLE AND ROSEMARY

CHRISTMAS SWEETS (NOUGAT AND PANETTONE)

125 €
VAT INCLUDED



LA PERFUMERÍA
RESTAURANT

Menu

NEW YEAR'S EVE DINNER

31.12.2022

APPETIZERS

AVOCADO WITH GALICIAN RAZOR CLAMS

SEA MACARRON

POTATO AND EEL

GRILLED KING CRAB

OYSTER, RASPBERRIES AND CHAMPAGNE

STARTERS

SMOKED STEAK TARTAR WITH CAVIAR

SEAFOOD, CARROT AND CITRUS SOUP.

TUNA BELLY, CELERY AND PUREE HERBS

MAIN COURSE

GRILLED LOBSTER, BÉARNAISE SAUCE AND RICE

DUCK MAGRET, STRAWBERRY CHUTNEY AND ROASTED CELERY

DESSERTS

MANGO, YOGURT AND MINT

CHOCOLATE AND RED FRUITS MOUSSE

CHRISTMAS SWEETS (NOUGAT AND PANETTONE)

235 €
VAT INCLUDED



LA PERFUMERÍA
RESTAURANT

Menu

NEW YEAR'S DAY

1.01.2023

APPETIZERS

IBERIAN HAM AIRBAG

FOIE GRAS AND HAZELNUT BONBON

SPIDER CRAB PIE

SQUID AND GREEN APPLE RAVIOLI

STARTERS

TUNA BELLY WITH MUSHROOM SOUP

GRILLED CLAMS, SPINACH AND SEAWEED PILPIL

MAIN COURSE

SPANISH STEW IN TWO SERVICES (UNDER RESERVATION)

OR

BEEF WELLINGTON WITH GRILLED CHIVES

OR

GRILLED GROUPER FISH WITH CELERY PURÉE, MUSHROOMS AND WHITE WINE MOUSSE

DESSERTS

LEMON MOUSSE, GRILLED PINEAPPLE AND ROSEMARY

CHRISTMAS SWEETS (NOUGAT AND PANETTONE)

125 €
VAT INCLUDED



LA PERFUMERÍA
RESTAURANT

Menu

THREE KING'S DAY

6.01.2023

APPETIZERS

ENDIVE AND SALMON

WHITE GARLIC SOUP AND GRAPES

PRAWNS TARTAR PIE

TUNA SASHIMI WITH TITANIA

STARTERS

LOBSTER SALAD, GRILLED AVOCADO AND TENDER SPROUTS

SOUP OF ROASTED TOMATOES, ENDIVE AND ALMADRABA RED TUNA

MAIN COURSE

ROCK FISH FIDEUA

OR

RICE WITH IBERIAN "PRESA" AND SEASONAL MUSHROOMS

DESSERT

PEARS IN WINE

95 €
VAT INCLUDED



LA PERFUMERÍA
RESTAURANT

Menu

KIDS

IBERIAN HAM

CHICKEN AND CHEESE CROQUETTES

BROCHETTE OF GRILLED PRAWNS

MAIN COURSE

GRILLED SIRLOIN STEAK WITH POTATOES

DESSERT

PANETTONE WITH CHOCOLATE CREAM

(NOT AVAILABLE ON NEW YEAR'S EVE)

70 €
VAT INCLUDED