FrouFrou

Born from the Mediterranean

Menu de Nochevieja

Welcome the New Year with all the glamour, extravagance, and joie de vivre of the 1920s — a truly spectacular evening where every moment sparkles with vintage charm.

Step back in time and immerse yourself in the glitz and exuberance of the Golden Age of Jazz — a dazzling era of luxury, music, and endless celebration. Sip, sway, and celebrate as the spirit of the Roaring Twenties comes alive around you.

Dress to impress in your finest flapper dresses, pearls, feathers, and tuxedos — this is your moment to shine like a true Gatsby-era star.

Indulge in a decadent five-course menu crafted to elevate the evening.

An unforgettable night of style, sparkle, and sumptuous dining awaits. Cheers to a New Year that begins with brilliance!

OPTION 1

Raw bar

Oysters fine de claire nº2 (one piece)
Beef carpaccio with truffle sauce and artichoke
Tuna tartar with black caviar and shisho sauce

Starters to share

Nicoise salad with tuna
Camembert with filo dough, black fig jam and truffle
Cheese platter: Parmesan, manchego, comté, smoked idiazabal

Main courses

Lamb chops with chimichurri sauce
Sea bass with clams and Mediterranean sauce

Dessert to share

Chocolate tart with caviar
Seasonal fruits and berries

Wine cellar

Champagne: **Champagne Pierre Gobillard Blanc de Blancs 1er Cru Brut**
White wine: **Chablis Bernard Defaix Chardonnay 2022º**
Red wine: **Bourgogne Faiveley Pinot Noir 2020**

Menu (drinks not included) **280€**
Menu with wine cellar **380€**
Vegetarian option available

+34 641 79 22 32 | reservations@froufrou-sp.com

OPTION 2

Raw bar

Oysters black caviar (one piece)
Oysters fine de claire nº2 (one piece)
Beef carpaccio with truffle sauce and artichoke
Tuna tartar with black caviar and shisho sauce

Starters to share

Foie grass patê with peach jam
Nicoise salad with tuna
Camembert with filo dough, black fig jam and truffle
Cheese platter: Parmesan, manchego, comté, smoked idiazabal

Main courses

Duck confit with spinach and baked tomatoes
Sea bass with clams and Mediterranean sauce

Dessert to share

Chocolate tart with caviar
Seasonal fruits and berries

Wine cellar

Champagne: **Champagne Pierre Gobillard Blanc de Blancs 1er Cru Brut**
White wine: **Chablis Bernard Defaix Chardonnay 2022º**
Red wine: **Bourgogne Faiveley Pinot Noir 2020**

Menu (drinks not included) **340€**
Menu with wine cellar **440€**
Vegetarian option available

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