M E R C E R
RESTAURANT

CHRISTMAS EVE

Barcelona, December 24th, 2026

APPETIZERS
Prawn tartare on crisp bread
Cod fritter with honey aioli
Creamy mushroom mousse with cured duck magret

Scorpionfish and vegetable ravioli in bouillabaisse broth,
with saffron rouille sauce
.
Traditional meat cannelloni with truffle béchamel
.
Catalan style slow-roasted lamb

Bûche de Noël
Christmas petit fours

115

Price in euros, per person. VAT included. Drinks not included.
Please ask our staff regarding any food allergies or intolerances.

XAVIER LAHUERTA



M E R C E R
RESTAURANT

NEW YEAR'S EVE

Barcelona, December 31st, 2026

APPETIZERS
Blini with chive cream and Oscietra caviar
"Umami" Mediterranean red tuna with black truffle
Smoked eel brioche with caramelized apple and pistachio

Prawn tartare with citrus vinaigrette, salad, and micro-greens
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Grilled sea scallop with foie gras, vanilla-infused celeriac, and meat jus
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Wild turbot with baby purple carrot, roasted pumpkin, and shellfish bisque
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Premium beef tenderloin with potato mille-feuille, grilled vegetables, and red wine sauce

Creamy dark chocolate with tonka bean and cherry
Petits Fours
Lucky grapes and party bag

WINE PAIRING
Gosset Grande Réserve Brut, AOC Champagne
Terroir al Limit Terra de Cuques Blanc, DO Priorat
Abadía de Cova Pedras Líquidas. DO Ribera Sacra
Artadi Viñas de Gain. DO Rioja Alavesa
Louis Roederer Vintage Rosé, AOC Champange
Mineral water, coffee, and herbal tea

295

Price in euros, per person. VAT included. Wine pairing included. Additional drinks not included.
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XAVIER LAHUERTA

