

New Year's Eve 2016

The evening will start at 8pm with a welcome drink at the lobby area of the hotel. Dinner will start punctually at 9 pm so we can be finished before ringing-in the New Year with the chimes on live television.

And after the traditional twelve grapes, let's start the party! Not to miss the New Year's Eve party full of surprises, the toast, the dances and a live music concert. After this, our best Djs will be mixing their music in the Omm Club until the sunrise!

Menu

Juan Pretel our chef has prepared a very special menu with first quality products in a contemporary food proposal. On the other side, Cecilia Guedes, head sommelier, has chosen a selection of special wines to match with every dish, seeking the best complicity between them in order to increase the flavor and ingredients of all dishes and wines.

Hotel Omm

Rosselló 265
Barcelona. España
T +34 93 445 40 00
F +34 93 445 40 04
rocamoo@hotelomm.com

New Year's Eve 2016

Truffle royale with foie soup

Josephshöfer auslese '99 Reichsgraf von Kesselstatt

Crayfish with its velouté, fennel and caviar

Coma Alta '12 D.O.C. Priorat

Lobster caldereta stew with saffron

Jean Foilard Cote Py '14 Morgon

Wild turbot with plankton, salicornia and lemon

Rippon '12 Lake Wanaka Central Otago

Suckling pig with its toasted milk, coffee and Idiazábal mozzarella

Vega Sicilia Valbuena'10

Our chocolate 2016

Billecart - Salmon Rose

Nougat candy Wafers and lucky grapes

~ 295 Euros ~

Price per person.
Vat Included

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