

The image is a festive holiday-themed graphic. It features a white background adorned with various decorative elements: large white paper flowers, smaller gold-colored flowers, pine branches with green needles, brown dried leaves, and small gold star-shaped ornaments. The text is centered in the upper half of the image.

“Un tiempo para recordar, un
motivo para sonreír”

Felices Fiestas

Ment^o

Grand Hotel Don Gregorio
Calle San Pablo 80, 37008
Salamanca



Menú de Nochebuena

Tartar de hongos y vieira braseada
Txangurro, velo de papada ibérica y chili Crab

* * *

Merluza de pincho y su pilpil de lima-limón sobre
brotes tiernos y piñones tostados

* * *

Solomillo de vaca madura, salsa perigourdine y
ragout de colmenillas

* * *

Champagne y mandarina

* * *

Turrón y chocolate
Petit Fours navideños

Bodega

Karetta Maluca
Viñas del Viento
AT Roca

Precio

85€ IVA Incluido



Menú de Navidad

Consomé caliente de setas
Sandwich caramelizado de foie y dulce de membrillo

* * *

Rape blanco, salsa de almendras tiernas y puerro
hilado crujiente

* * *

lingote de cochinillo asado, crema de manzana y
ciruela y salsifí

* * *

Turrón en texturas
Petit Fours navideños

Bodega

Karetta Maluca
Viñas del Viento
Idilicum

Precio

75€ IVA Incluido



Menú de Nochevieja

Anguila y azafrán

* * *

Milhojas de foie y boletus, melanosporum y Pedro Ximénez
Centollo, caviar y suquet de bogavante
Atún rojo en tataki, cremoso caramelizado de verduras de
invierno y caramelo de setas

* * *

Lubina salvaje al cava, hierbas del litoral y
berberechos de la ría

* * *

Pichón de Bresse en su jugo, moras y castañas
tempranas. Parfait sedoso de pichón en brioche

* * *

Champagne y mandarina

* * *

Oro, vainilla y almendra
Petit Fours navideños
Uvas de la Suerte

Bodega

Viñas del Vero Gewürztraminer
Ultreia by Raúl Pérez
André Clouet

Precio

160€ IVA Incluido



“A time to remember, a reason
to smile”

*Merry
Christmas*

ment 

Grand Hotel Don Gregorio
Calle San Pablo 80, 37008
Salamanca



Christmas Eve Menu

Wild Mushroom Tartare and Seared Scallop
Spider Crab, Iberian Pork Jowl Veil, and Chili Crab Emulsion

* * *

Line-Caught Hake in a Lime-Lemon Pil-Pil
served with Tender Greens and Toasted Pine Nuts

* * *

Beef Tenderloin
with Périgourdine Sauce and Morel Ragout

* * *

Champagne & Mandarin

* * *

Nougat and Chocolate Delicacies
Christmas Petit Fours

Wine Selection

Karetta Maluca
Viñas del Viento
AT Roca

Price per person
85€ VAT included



Christmas Menu

Warm Wild Mushroom Consommé
Caramelized Foie Gras and Quince Sandwich

* * *

Monkfish Fillet
with Young Almond Sauce and Crispy Shredded Leeks

* * *

Roasted Suckling Pig "Lingot"
with Apple and Plum Cream, and Salsify

* * *

Nougat in Textures
Christmas Petit Fours

Wine Selection

Karetta Maluca
Viñas del Viento
Idilicum

Price per person
75€ VAT included



New Year's Eve Menu

Eel and Saffron

* * *

Foie Gras and Porcini Mille-Feuille
with Tuber melanosporum Truffle and Pedro Ximénez Reduction.
Spider Crab and Caviar
with Lobster Suquet
Bluefin Tuna Tataki
with Caramelized Winter Vegetable Cream and Mushroom Toffee

* * *

Wild Sea Bass in Cava Sauce
with Coastal Herbs and Estuary Cockles

* * *

Bresse Pigeon in Its Own Jus
with Early Chestnuts and Blackberries
Silky Pigeon Parfait in Brioche

* * *

Champagne and Mandarin

* * *

Gold, Vanilla & Almond
Christmas Petit Fours
Lucky Grapes

Wine Selection

Viñas del Vero Gewürztraminer
Ultreia by Raúl Pérez
André Clouet

Price per person
160€ VAT included