



CANFRANC ESTACIÓN

A ROYAL HIDEAWAY HOTEL



MERRY  
CHRISTMAS



RESERVATIONS

[canfrancestacion.rc@royalhideaway.com](mailto:canfrancestacion.rc@royalhideaway.com)



## CHRISTMAS PROGRAM

*Canfranc Estación a Royal  
Hideaway Hotel is a destination  
for  
celebrating special dates, full of  
traditions and unique sensations*





DECEMBER 24<sup>th</sup>

08.00 P.M TO 10:00 P.M

## LARGE CHRISTMAS EVE BUFFET

A selection of the best local products and dishes reinterpreted  
from the Christmas tradition of Aragonese tables.

### Deli station and cheese

100% Iberian Ham.  
Iberian sausage and chorizo.  
Iberian prey rod.  
O'xortical Viello sheep cheese (Canfranc).  
O'xortical Blue Bunker Cheese (Award for the best blue cheese in Spain  
2023).  
Osso-Iraty Pirineo Cheese (Somport).

Selection of homemade breads and breadsticks from the  
Panadería Sayón in Jaca.  
Homemade jams and preserves to accompany them.

### Cold Christmas Canapé Station

Blinis with butter and Baerii caviar.  
Sobrasada and honey.  
Smoked salmon tartar with sour cream and chive.  
Beaten Iberian ham.  
Imperial trout tartar and avocado.  
Octopus at Feria, potatoes and smoked paprika.

### Christmas foie Station

Royal Duck Liver with Pedro Ximénez veil, land of almonds and  
peach.  
Half-cooked duck liver with reduction of "poncho" Aragonese and  
quince.

### Seafood Station

Prawns cocktail.  
Natural oysters 1928 version.  
Seafood selection.  
Grilled prawns



**Hot starters  
to choose:**

Seafood and fish soup.  
Thistle in almonds sauce.

**Meat or fish  
to choose:**

“Wellington” beef sirloin from Betanzos.  
Sea bass with clams on marinera sauce.

**Sweet Station**

Variety of nougats.  
Chocolate rocks.  
Selection of homemade pastry.

---

**WINERY**

Edra Blancoluz (Wine from the Gállego and Cinco Villas region- Huesca)  
Muga crianza (D.O.Ca Rioja)  
Ars Collecta, Blanc de blancs (D.O. Cava)

---

**KIDS MENU**

Kids under 12: €.-60  
Kids between 12-16: €.-95

Service from 08:00 P.M to 10:00 P.M

Previous reservation required (nearly 90 min duration)

**PVP: €.-199**

DECEMBRE 25<sup>th</sup>  
**CHRISTMAS ROYAL BRUNCH**

Enjoy our christmas brunch with buffet style.  
Drinks included.

Service from 01:00 P.M to 03:00 P.M

Previous reservation required (nearly 90 min duration)

**WINERY**

Enate 234 Chardonnay (D.O. Somontano)  
12 Lunas (D.O. Somontano)  
Reyes de Aragón Reserva brut nature  
(D.O. Cava- Calatayud)

**PVP: €.-99**

---

**KIDS MENU**

Kids under 12: €.-25  
Kids between 12-16: €.-40



DECEMBER 31<sup>st</sup>

07:30 P.M

## THE NEW YEAR 'S EVE 2024 CONCERT TRIP TO PARIS!

As a musical prelude to the New Year's Eve dinner, soprano Isabelle Savigny and tenor Charles Mesrine will offer, with pianist Carmen Martinez-Pierret, a magnificent concert. On the program, a selection of arias de opereta and French songs from the historical period that runs through the Belle Époque and Art Deco. A magical musical moment, full of surprises that will take us to the capital of operetta and song: Paris.

We will enjoy some of the best melodies by composers such as Edmond Auran, Henri Christiné, Reynaldo Hahn, André Messager, Jaques Offenbach, Erik Satie, Vincent Scotto, Claude Terrasse and Maurice Yvain, who immortalize the mitic voices of Joséphine Baker, Aristide Bruant, Maurice Chevalier, Paulette Goddard, Fragson, Yvette Guilbert, Vincent Hyspa, Yvonne Printemps or Mistinguette, among others.

Famous arias and duets of operareta-Ciboulette, L'Amour masqué, La Belle Hélène, La Vie Parisienne, La Mascotte, Pas sur la bouche or Phi-Phi- and songs such as Fascination, Je te veux, Le Fiacre, Le temps des cerises, Les Basiers or Valse Bleu, will allow us to relive the musical atmosphere of an era full of charm, in which Paris became the capital of smiles and wit; of those happy times that saw the transition from the last carrouses to the first cars.

To continue, the Gala Dinner will be hosted by pianist Yves Dupuis, who will extend the atmosphere created by the concert with a selection of themes from years 20 and 30.



DECEMBER 31<sup>st</sup>

08:30 P.M

## Gala Dinner New Year's Eve

Antonin Carême and Auguste Escoffier, were the two great precursors of French “haute cuisine” at the beginning of the century, they managed to increase this category profession through the modernization and culinary delicacy that are still present today.

Eduardo Salanova and his team have inspired their legacy, as if they were the first guests at the Gran Gala, to create this menu in which we want you to transport, after the concert at the opera, to the salons of Paris that overflowed art in each of their dishes. Our greatest happiness is to make this night magical and unforgettable: let's make a toast.

### WELCOME DRINK

#### Amuses-Bouches 1928

Imperial trout rillettes from Grado, sour cream and chives.  
Caviar butter from Grado and Blinis.  
Homemade Champagne pâté, pickles and arugula.  
Mini Steak-tartar brioche with egg yolk emulsion.

#### Le Menu



Lobster salad with tomato tartar, dates and onions confit with a gazpacho of passion fruit and crushed avocado.  
Pan-fried duck liver, vanilla pineapple compote, sherry consommé and 5 spice cake.  
One-sided winged sea bass with emulsion of its thorns and lemon, cous cous with vegetables and romesco sauce.  
Royal lamb, mushrooms and black winter truffles.  
Our version of “Bûche de Noël” with notes of coffee, chocolate and almonds.  
Selection of nougats and Christmas sweets.  
New Year's Eve grapes.



## KIDS MENU

Assortment of Christmas starters: Iberian ham croquettes, squid tails and mini pizza.  
Bolognese pasta.  
Braised beef sirloin with homemade fries.  
Brownie with vanilla ice cream.

---

## GOLD SELECCION ASSOCIATION

Can Matons (D.O. Alella)  
Edra Blancoluz (Wine from the Gállego and Cinco Villas region- Huesca)  
La Vicalanda Reserva (D.O. Ca Rioja)  
Champagne Moët & Chandon brut Imperial

---

## RELEVANT INFORMATION

Dinners hours: 08.30 p.m to 11:50 p.m

Gran Gala Dinner price

€.-365

Kids under 12:

€.-130

Kids between 12-16:

€.-190

**Includes cotillion, open bar and late night snack**

Hours from 12.30 a.m to 03.00 a.m

**We will welcome the New Year at 00:00 in the hotel Lobby**

---

## MANDATORY DRESS CODE

**GENTLEMEN  
LADIES**

Dark suit, tie and formal shoes.  
Long dresses or jacket suit.

---

**MAXIMUM PUNCTUALITY IS REQUIRED**

**RESERVATIONS**

[canfrancestacion.rc@royalhideaway.com](mailto:canfrancestacion.rc@royalhideaway.com)



JANUARY 1<sup>ST</sup>

## ROYAL NEW YEAR'S BRUNCH

Enjoy our new year brunch with a buffet style.  
Drinks included.

### WINERY

Enate 234 Chardonnay (D.O. Somontano)

12 Lunas (D.O. Somontano)

Reyes de Aragón Reserva (D.O. Cava- Calatayud)

**PVP: €.- 99**

---

### KIDS MENU

Kids under 12:

€.- 25

Kids between 12-16:

€.-40

Service from 01:00 P.M to 03:00 P.M

Previous reservation required (nearly 90 min duration)





# CANFRANC ESTACIÓN

A ROYAL HIDEAWAY HOTEL

Canfranc Estación, a Royal Hideaway Hotel  
22800 Canfranc Estación | Huesca | España