

## LUNCH MENU

This menu will be served in whole tables

### *Appetizers*

Pickled oyster with hibiscus, white garlic and purple shiso granita

or

Queen scallop with mushrooms, quail egg, cauliflower and truffle

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Wagyu *ravioli* and glazed eel, iodized cream, horseradish and caviar

or

Red mullet in *suquet* with *Vinum Acre* pearls, smoked sardine and celeriac

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Charcoal ox fillet, artichokes and tubers with shallot and Port wine sauce

or

Duck *royale*, Lasarte 2021

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Cardamom spheres, apple and yogurt

Ginger and passion fruit sorbet with coconut and carrot

Warm chocolate cake, 70% cocoa with earl grey ice cream

Peanut, tamarind, banana and toasted butter

### *Petits-fours*

175€

*Due to the complexity of our dishes is not possible to put all the ingredients of each.*

*Prices include 10% VAT.*