

LUNCH MENU

This menu will be served in whole tables

Appetizers

Squid *tartare* with liquid egg yolk, onion and *kaffir* consommé

or

Slices of tempered Iberian *presa* on foie-gras curd, *tarama* oyster and mustard ice cream

Tempered Scarlet Shrimp with its coral soup

or

Roasted Virrey Fish with clams *pil-pil*, velvet crab and Champagne with a fine hazelnut cream

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

or

Guinea fowl *royal*, *cappelletti*, *rostit* broth with a foie-grass sauce

Ginger and passion fruit sorbet with coconut and carrot

or

Peanut, tamarind, banana and toasted butter

Petits-fours

To choose between a starter, first course, main course and dessert.

150€

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

Prices include 10% VAT.