

# TASTING MENU

This menu will be served in whole tables

## *Appetizers*

*Pickled oyster with hibiscus, white garlic and purple shiso granita*

Cod confit with sour cream, mustard and Kale

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

Caper *Royale*, seaweed and liquid tomato, tempered *carabinero* with its corals soup

Vegetable leaf and petal salad, herbs, sprouts with lettuce cream and lobster

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

Grilled turbot, red shrimp, roasted tomato and pink grapefruit

Lamb shoulder with aubergine miso, crispy sweetbread, spicy juice

Cardamom spheres, apple and yogurt

Peanut, tamarind, banana and toasted butter

## *Petits-fours*

260€

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

*Prices include 10% VAT.*