

TASTING MENU MWC 2020

This menu will be served in whole tables

Appetizers

Queen scallop with mushrooms, quail egg, cauliflower and truffle

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

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

Iberian ham and basil soup, tail *cannelloni* and aubergine *tortellini*

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

Grilled venison with black truffle cream, orange sauce and spiced jus

Cardamom spheres, apple and yogurt

Pecan nut bonbon, milk rocks, coffee and smoked whisky

Petits-fours

390 € wine paring, water and coffee included

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

Prices include 10% VAT.