

TASTING MENU

This menu will be served in whole tables

Appetizers

Iberian ham and basil soup, ox tail mini-cannelloni and aubergine tortellini

Raw fennel on a creamy *carabintero*, spicy touches of celery and green apple

Crayfish a la vanilla with marrow cream, cold vegetable minestrone and *bottarga*

Vegetable leaves salad and petals, herbs, sprouts with lettuce cream and lobster

Slices of Iberian *presa* on *foie gras* curd, marine salad and mustard ice cream

Red prawn on a seabed and fennel with its coral mayonnaise

Home yolk with toasted butter, cauliflower, crunchy black garlic with *piment d'Espelette*

Grilled wild turbot with seafood sautéed and green curry

Lamb shoulder cooked at low temperature, wild mushrooms, *agliata* sauce and dairy touches

Gin-Tonic rested in mint, cucumber, lemon and crunchy apple

Cocoa, fermented black garlic, raspberry and *moscovado* sugar

Petits-fours

165€

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

Prices include 10% VAT.