

## 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

Scarlet Shrimp soup, tomato, celery and green apple

Warm crustacean salad on a seabed, Sherry and coral mayonnaise

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

Fennel *risotto* with lobster and barnacles

Pigeon from Las Landas in its juice, acidulated fruit marmalade and vegetal nuances

Cinnamon spheres, tangerine and roses

Vegetal chocolate

### *Petits-fours*

*Includes wine pairing, water and coffee*

435€

*Due to the complexity of our courses it is not possible to mention all the ingredients*

*Prices include 10% VAT.*