

TASTING MENU

This menu will be served in whole tables

Appetizers

Sweet potato, avocado and grilled corn, marinated hamachi and coriander

Langoustine and ginger, arabica Brazilian coffee infusion and roasted sheep milk

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

Caper *Royale*, seaweed and liquid tomato, tempered *carabinero* and 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

Red mullet in *suquet* with *Vinum Acre* pearls, smoked sardine and celeriac

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

Wine paring

405€

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

Prices include 10% VAT.