

# 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*

**365€**

Includes wine pairing, water and coffee

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

*Prices include 10% VAT.*