

GASTRONOMIC GRAND MENU

Squid, beet and yuzu

Veal terrine, with foie, pistachio nuts and dried fig purée

Razor shell, roasted pumpkin and pickling partridge

Fried rice, caviar, lemon caramel and Iberian pork dewlap

Free range chicken, ratatouille, red pepper bittersweet and wheat crust

Grilled crayfish, in lettuce leaves and Oriental aroma

Hare's sausage, stewed with white beans

Turbot, smoked with wine shoots, autumn mushrooms

Roe deer loin, roasted "à la minute" with pasteurized yolk

Cheese selection from our table

Chia soup, apple and celery slush with strawberry sorbet

Daikon radish, corn, liquorice and passion fruit

Coffee cream, with baked chocolate mousse

PETIT FOURS

175€

*Menu is only available for the whole table
Bread and butter service is included*

*WINE PAIRING 115 €
SPANISH WINES PAIRING 115 €*

*We serve only one kind of pairing in the same table
Price per person, VAT included / Apéritifs and digestifs are not included*

TABLE OF CHEESES	41 €
OLIVE OIL AND BREAD	8 €
WATER SERVICE	4 €
DESSERTS	24 €

RAZOR SHELL

roasted pumpkin and pickling partridge

51€

CITRUS- MARINATED RED PRAWN

Tender onions smoked with vine shoots

51€

FREE-RANGE CHICKEN

Ratatouille, red pepper bittersweet and wheat crust

45€

FLAMBÉ MACKEREL

cauliflower, apple jelly and smoked carrot

48€

SMOKED RICOTTA RAVIOLI

With caviar "Petrossian Alverta Imperial"

72€

GRILLED CRAYFISH

In lettuce leaves and Oriental aroma

51€

SAUTÉED SPINACH

Cod and Iberian ham pil-pil

48€

HARE'S SAUSAGE

Stewed with white beans

47€



VAT included



TURBOT

(Grilled), smoked with wine shoots, autumn mushrooms

59€

MONKFISH

With spiced sweet potato purée and fried garlic powder

54€

RED MULLET

With scrambled eggs, breadcrumbs and red pepper oil

56€

SEA BASS

Candied tomato slices, red pepper, hazelnut and sesame

58€

SEA BREAM

Red wine, beet, cocoa and black pepper

57€

HAKE

Basil, carrot and chicken juice

50€

WHITE VEAL KNUCKLE

(Long cooking) With creamed potatoes *(Min. 2 persons, price per person)*

55€

SUCKLING PIG LOIN

Roast "a la minute" with thyme aroma

54€

WHITE PORK RIB

Fennel, garlic-lemon and barbecue sauce

52€

YOUNG GOAT

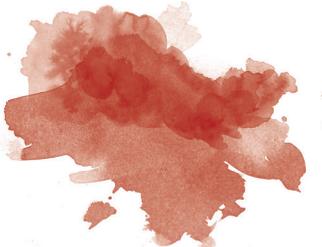
Roast pumpkin, hazelnut and black garlic

56€

ROE DEER LOIN

roasted "a la minute" with pasteurized yolk

55€



VAT included