

GASTRONOMIC GRAND MENU

Fried rice, Iberian pork dewlap and caviar

Partridge and pumpkin a la Royale

Marinated mackerel, caviar, apple jelly and cauliflower

Ox rib salad, spiced sweet potato, red thistle and black truffle

Red prawn, flambéed in whisky, tender onions and prawn heads consomé

Sautéed squids and spinach, red butter, peanuts and lemon

Artichokes, cod, green pil-pil and olives

John Dory, red wine, beet, black pepper and cocoa

Deer loin, Jerusalem artichoke purée and egg yolk cooked at 63°

Cheese selection from our table

Cheese cream, rhubarb slush and candied cracklings

Daikon radish, corn, liquorice and passion fruit

Coffee cream, with baked chocolate mousse

PETIT FOURS

185€

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

*WINE PAIRING 125 €
SPANISH WINES PAIRING 125 €*

*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 €

MARINATED MACKEREL

apple jelly, cauliflower and caviar

74€

OX RIB SALAD

spiced sweet potato, red thistle and black truffle

51€

FREE-RANGE CHICKEN

ratatouille, red pepper bittersweet and wheat crust

48€

SMOKED RICOTTA RAVIOLI

with caviar "Petrossian Alverta Imperial"

75€

RED PRAWN

flambéed in whisky, tender onions and prawn heads consommé

52€

GRILLED CRAYFISH

in lettuce leaves and Oriental aroma

58€

SAUTÉED SQUIDS AND SPINACH

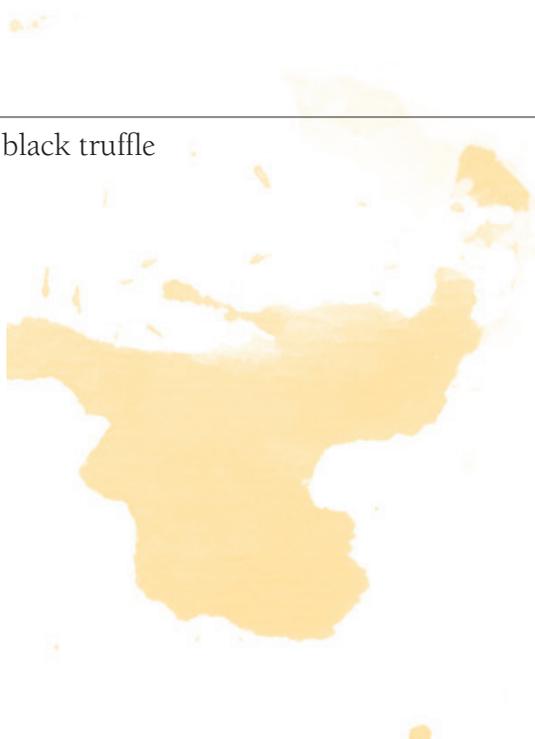
red butter, peanut and lemon

50€

ARTICHOKES

Iberian ham soup, rye and black truffle

50€



VAT included



TURBOT

(grilled), smoked with wine shoots, peppers and salsify

59€

SOLE

smashed sweet potatoes and its fish bone juice

58€

RED MULLET

with scrambled eggs, breadcrumbs and red pepper oil

57€

SEA BASS

candied tomato slices, red pepper, hazelnut and sesame

58€

JOHN DORY

red wine, beet, cocoa and black pepper

56€

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€

DEER LOIN

Jerusalem artichoke purée and egg yolk cooked at 63°

54€

DUCK LASAGNA

pistachio nuts, cardamom and Idiazabal cheese whey

53€



VAT included