

A la carte Menu Starter / Main course / Dessert 69 euros

Degustation menu in 6 services 95 euros *(dinner only, before 9pm)*

Wine pairing +70 euros

Starter 24 euros / Main course 38 euros / Dessert 18 euros

Appetizer

Paleta Iberico de **Bellota** DOP Reserva 2017 22 euros

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**Duck foie gras ravioli**, tomato concassée with red onions, **courgette** spaghetti, veal juice & thyme emulsion

**Sea bream carpaccio**, **artichokes**, pine nuts, pomegranate & citrus fruit jelly, basil oil

**Freezing peas velouté**, crusty vegetables

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**Aubergine & black beans risotto**, grilled **feta**, candied tomatoes, basil & fried capers, saffron emulsion

**Roasted sea bass** with kumquats, candied **fennel**, coconut milk – shellfish & wasabi emulsion, herbs

**Chateaubriand beef fillet**, candied shallots with apple juice, lardo di Colonnata & pomme Anna, beef juice

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**Chocolate fondant**, creamy Tuma Yellow 70%, **salted caramel**, yogurt sorbet

**Verbena & fresh raspberries** entremets, **meringue**, white chocolate, praline & pistachio ice cream

**Goat's cheese** from **Mr Fabre**, playing with textures & maturing, pine nuts, thyme ice cream & honey biscuit