

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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Foie Gras ravioli with caramelized onions, croutons, parmesan tuile, veal broth & rosemary aroma +4 euros

Soft-boiled egg in watercress jelly, chilled **cauliflower** velouté, **salmon roe** & cured egg yolk

Langoustine tartare with **vanilla** & **lychee**, bisque veil, creamy **avocado**, lemongrass & combava emulsion +6 euros

Beef carpaccio, **celeriac** & preserved **lemons**, smoked **anchovies**, broccoletti, walnuts, capers & mustard ice cream

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Agria Gnocchi with **tarragon**, **artichoke** barigoule, **Savagnin** sabayon & **Comté** cheese

Sautéed sweetbreads, Jerusalem **artichoke** with brown butter, baby **spinach** & **morels** in cream +11 euros

Slow-cooked **duck breast**, **carrot** & onion pressé, mini **beetroot**, rich **Porto** jus

Grilled **swordfish**, **pak choi** & **long pepper squash** mousseline, pomegranate vierge, sesame-coriander emulsion

Skate wing, **leek** & **nori** checkerboard, dill & lemon mashed potatoes, **Champagne** sauce

Fourme d'Ambert, **pear** gel & **onion** emulsion, Carmine lettuce & beer ice cream

Chocolate tart "Mayan Red 70%", **salted butter** caramel, **hazelnut gianduja** & tonka, mascarpone ice cream +5 euros

Grapefruit & **white chocolate** cream, citrus jelly & Timut pepper, **lemon** & **matcha tea** ice cream

Verbena entremet, **mango**, **almond** & ginger sponge, lace tuile & kalamansi sorbet