

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, smoked **duck breast**, baby **vegetables**, thai bouillon & grilled sesame +4 euros

**Artichoke velouté**, black olive puff pastry, baby artichokes, parmesan & **black truffle** aroma

Marinated **scallops**, **salmon roe**, candied **celery** & apple, cider sabayon, walnut emulsion +6 euros

**Swordfish carpaccio**, smoked **avocado** cream, exotic gel & black radish, coconut-wasabi emulsion

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**Vegetable gyoza**, **carrot** mousseline, **Brussels sprout** petals, sage & black truffle emulsion

Glazed veal **sweetbreads** with veal jus, roasted **salsify** & apples, black garlic & **truffle** jus +11 euros

**Chateaubriand beef fillet**, beetroot & Colonnata lard, broccoli & confit shallots, beef jus

Roasted **monkfish** with **chorizo**, baby **leeks** & **Agria** potato puree with chives, chicken jus & mustard sprouts

Grilled **mackerel** with oriental spices, orange-infused **fennel**, mint, preserved lemon sauce vierge & harissa

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Goat's **cheese** from Mr Fabre, textures & maturations, pine nuts, **thyme** ice cream & honey tuile

**"Mayan Red 70%"** chocolate, molten cake & peanut **praline**, cocoa cream & gavottes, **Tahitian vanilla** ice cream +5 euros

Lemon & **blood orange** entremets, **ginger**, almond biscuit, meringue & sorbet

Golden kiwi with **coriander**, caramelized **hazelnut** streusel, lemon tuile & marigold, sorbet