

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

Jambon **Bellota** 100% Ibérico Salamanca 22 euros

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Chilled pea velouté, pea salad with mint & chard leaf, corn emulsion

Crab meat with apple & celery, cauliflower mousseline with vanilla & finger lime +€6

Foie gras ravioli, carrots with onions, basil pistou, roasted chicken jus & parmesan emulsion +€4

Beef carpaccio, baby artichoke & whelk tartare, preserved lemon, piquillo pepper vinaigrette & pine nuts

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Oriental-style Iberian pork pluma, zucchini, turnips & chickpeas, pork jus with harissa & raisins

Grilled octopus, compote of confit peppers, caramelized baby fennel, tofu emulsion, cucumber & tarragon +€6

Tomato & mango risotto, creamy stracciatella, balsamic reduction & baby greens

Crispy sweetbreads, green asparagus & chanterelles, veal jus & parsley sabayon +€12

Skate wing, eggplant caviar & black beans, grilled feta & baby greens, cherry-pistachio split jus

Touraine goat cheese, textures & maturations, pine nuts, thyme ice cream & honey tuile

Gariguetta strawberry tart & candied rhubarb, lemon cream & sorbet

“Nica Brown 65%” chocolate entremets, caramelized hazelnuts, crunchy cocoa nibs & ice cream +€5

Amarena cherry cheesecake, pistachio praline, sponge meringue cake & sorbet

Net prices in euros, taxes & service included.

We provide information on allergens