

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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Duck Foie Gras Ravioli, **Parmesan** celeriac risotto, rich jus & **White Truffle** oil emulsion +€6

Chestnut Velouté & brown **crab** meat, **onions** compote, velvet crab emulsion

Sea Bass gravlax & **combava** lime, **squash** marmalade, mint & butternut squash sorbet with mascarpone

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Quail stuffed with Foie Gras, roasted **salsify**, **black trumpet mushrooms** & pearl onions, quail jus with fennel

Marinated **Black Cod**, Savoy **cabbage** with bacon, Brussels sprout petals, red cabbage jus with beer +€6

Plancha-seared scallops, **beef marrow**, **parsnip** mousseline, crispy kale, roasted chicken jus

Pan-Seared **sweetbreads**, **Agria potato** millefeuille & baby **spinach**, **chanterelle** fricassee, veal jus balsamic vinegar +€12

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

Iced vanilla bavaois, red wine-poached **pears**, caramelised **almonds**, emulsion & ice cream

Lemon Tart, **almond** cream, lemon **verbena** ganache, orange segments & candied zest, meringue & sorbet

Hazelnut Entremets, coated in "Saint-Domingue 70%" **Chocolate**, mascarpone cream, tonka bean tuile & ice cream +€5