

A la carte Menu Starter / Main course / Dessert 65 euros

Degustation menu in 6 services 90 euros *(dinner only, before 9pm)*

Wine pairing +70 euros

Starter 23 euros / Main course 36 euros / Dessert 17 euros

Appetizer

Paleta Iberico de **Bellota** DOP Reserva 2017 20 euros

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Duck foie gras ravioli, onions compotée & **pequillos**, veal juice & crusty bread foam

Crab, granny smith & **celery**, watermelon curry & dill oil + 4 euros

Swordfish rolls with crunchy vegetables, **avocado**, **grape** & fermented **turnip**, spicy virgin sauce

Cauliflower & **green beans** salad, **soft-boiled egg** with hazelnut crust, mushrooms, miso chives emulsion

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Tuna tataki, stuffed **courgette**, black garlic, **lardo di Colonnata**, sauce with **truffle**

Crusty **sweetbread**, **tomatoes** & **aubergine** compotée, **artichoke** with olives & finger lime + 9 euros

Roasted monkfish, Jerusalem artichokes, **black trumpets** & **Pata Negra**, chicken juice & parsley foam

Matured **beef sirloin steak**, potatoes waffle, **rattes** & **girolles**, beetroot condiment & veal juice

Saffron risotto with **candied lemon** & **chards**, old parmesan cheese, young herbs & long pepper

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

Solliès figs & **blackcurrant**, lemon, red wine & fresh fruits coulis, **pistachio** ice cream

Chocolate tart, salted caramel & tonka, **kaffir lime** & Tahiti vanilla ice cream + 5 euros

Poached pear with **yuzu**- Sichuan, caramelized **pecan nuts fondant**, citrus fruits zest