

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, turnips, veal juice with Porto, lemongrass emulsion & coriander oil

Smoked wild bluefin tuna, lentils & pumpkin with tarragon, candied red cabbage & thai bouillon +5 euros

Parsnip velouté with autumn truffle, chestnuts & soft-boiled egg with crispy onions

Pissaladière, XXL Cantabrie anchovies, basil, black olives & herbes de Provence aroma

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Iberian pluma, carrots mousseline with foie gras, pak choi & caramelized chicory, sesame & pork juice

Roasted turbot, leeks, figs & black trumpet, lime-soy sabayon +8 euros

Agria's gnocchi, celerisotto with parmesan cheese, Bourgogne truffle & Brussels sprout

Lacquered sweetbread, lobster gyoza with spinach, brocoletti, reduced juice & Sauternes bisque +11 euros

Roasted monkfish, artichokes & potatoes, sorrel, lardo di Colonnata, beurre blanc emulsion with chives

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

70% Mayan Red chocolate tart, candied sweet peppers, cocoa biscuit, Espelette pepper & Tahiti vanilla ice cream

Solliès fig, vanilla bavarian cream, lemon entremets, meringue & Chartreuse ice cream +4 euros

Poached pear, lime cake, peanut praline, yuzu aroma & sorbet