

LUNCH MENU

This menu will be served in whole tables

Appetizers

Citrus pickled oyster, with a short poultry broth and radish granita

or

Carbonara with fine herbs, crayfish and Iberian jowl with Sherry-cured yolk

Warm salad of red prawn and seafood, kohlrabi soup, chestnuts and glazed sweetbreads

or

Skate fish fin and a warm tomato confit cream, capers and lemon

Pigeon from Las Landas in its juice, orange and pumpkin marmalade with acid nuances

or

Charcoal ox fillet, braised cabbage, smoked corn, tubers with shallot and Porto sauce

Cinnamon spheres, tangerine and roses

Ginger and passion fruit sorbet with coconut and carrot

Warm chocolate cake, 70% cocoa with earl grey ice cream

Peanut, tamarind, banana and toasted butter

Petits-fours

205€

Due to the complexity of our courses it is not possible to mention all the ingredients

Prices include 10% VAT