

# LUNCH MENU

This menu will be served in whole tables

## *Appetizers*

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

or

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

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Beetroot *risotto*, black garlic and macadamia salt and Oscietra caviar

or

Sole and bitter lemon *velouté*, tear peas and codfish tripe on a fermented potato purée and confit tomato

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Truffle duroc pig trotters with Mediterranean picadita, Iberian bacon, capers and raifort

or

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

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Cinnamon spheres, tangerine and roses

or

Ginger and passion fruit sorbet with coconut and carrot

or

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

or

Peanut, tamarind, banana and toasted butter

## *Petits-fours*

225€

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

*Prices include 10% VAT*