

TASTING MENU

This menu will be served in whole tables

Appetizers

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

Fennel curd and a shellfish *suquet*

Squid *tartare* with green apple juice and licorice emulsion

Scarlet Shrimp soup, tomato, celery and mint

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

Crustaceans *ravioli* and iodised sauce, *burrata* and Champagne

Grilled turbot with chard smoothie, watercress, sea anemones and seaweed

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

Creamy basil, lime and bergamot

Vegetal chocolate

Petits-fours

305€

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

Prices include 10% VAT