

TASTING 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

Fennel, sea cucumber and iodized sauce with Beluga caviar

Squid *tartare* with green apple juice and licorice emulsion

Sea & mountain with a consommé of forgotten vegetables and tubers

Duo of *carabineros* and avocado, celery, tomato and mint

Crustacean's *ravioli* and its own essence, *burrata* and Champagne

Roasted "*besugo*" with *cañaillas* and cockles *ragú*, velvet crab juice, fine cream of pistachio and star anise

Marinated venison loin, truffle roots, amarena cream, *Treviso radicchio* and pink pepper

Creamy basil, lime and bergamot

Vegetal chocolate

Petits-fours

345€

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

Prices include 10% VAT