R E S T A U R A N T

APPETISER

STARTER to choose

Salad with tomatoes, piparra pepper sauce, smoked eel and spiced sesame

Bonito and roasted aubergine alla puttanesca

Cherry and lobster soup (+ €6)

FIRST COURSE to choose

Creamy courgette soup with courgette flowers stuffed with samfaina

Veal cheek and roast chicken cannelloni with Roques Blanques cheese sauce

Sautéed baby cuttlefish with beans, mushrooms, marinated dewlap and gravy (+ €6)

SECOND COURSE to choose

Red mullets with basil, tomato, black olive and cherry emulsion

Catch of the day with potato gnocchi and saffron sauce (+ €6)

Suckling pig loin with apple, quince and orange

Beef Wellington with ratte potatoes and truffle sauce

DESSERT to choose

Strawberries with Cointreau, candied rhubarb and strawberry, rhubarb and eucalyptus soup

Pistachio pannacotta with mango, kumquats in syrup and yuzu and green tea ice cream

Creamy chocolate with sesame, toffee drenched with coffee and black sesame ice cream

PETIT FOURS

Menu €79 Menu with pairing €124 (includes water and coffee)

VAT included.