THE CLASSICS

A journey across our kitchen, made with our classic dishes

Fresh marinated anchovies and cured anchovies marriage
Roasted duck croquette

Red prawn ceviche, avocado and corn
Grilled "Maitake" with pine nuts
Steak tartare over grilled bone marrow
Stingray with black butter and citric mashed potatoes
Lamb neck with ras el hanout, quinoa and herbs

Figs with burn milk ice cream and Wasabi
Brie and vanilla cheesecake with muscat jelly

70

Pairing **40**

SUCULENT MENU

A journey across our kitchen, made with our new and seasonal dishes

Oyster with tiger nutl
Squid veil, iberian pork jowl and almond milk
Roasted duck croquette

"Feo" Tomato with bottarga, wasabi and olive water
Beetroot with "beurre blanc" sauce, smoked eel
Cockscomb "callos", smooked pickled pepper
Grilled red prawns, chicken butts
Roasted white eggplant, rib jus with green peppercorns
Hake cheeks in "pil-pil" sauce, pickled leek
Stewed "fricandó", fairy ring mushrooms and raifort

Sweet Autumn
Chocolate cake, with hazelnut, rum and Tonka bean chantilly

90

Pairing **50**

If you have any allergies or intolerance, please let our staff know

Dishes can change based on market
The menu will be served to a full table

Prices are per guest.
Vat included

ADDITIONAL OPTIONS

In any menu

Beluga caviar supplement 12
Smooked mackerel with "ajoblanco", tender almond 9
Lobster tartare with crispy chicken skin 16