

GOURMET TASTING MENU

Iberian ham and tomato spirals

Crispy baby prawns

Bonbon made of peaches poached in wine

Shaved beef with crustaceans

Our sangrita

Hake fritter in green sauce

Pig trotter roll with crab



Melon soup with clams and velvet horn seaweed (plant-based goose barnacles)

Calamari and onion cannelloni

Red mullet with nut cream and Saïll cheese with basil

Acorn-fed duck with anchovies



Artisan and farmhouse cheeses cart selected by Toni Gerez

Coriander ravioli with pineapple and fennel ice cream

Aubergine, coffee, cocoa and whiskey



Petit-fours

85'00

This menu will only be served to the entire table

Optional, wine pairings, water and coffe (additional)

25,00

Service for this menu lasts at least two hours and 30 minutes, so dishes will be served up until half an hour before the kitchen closes.

In compliance with UE, please ask the maître for a list of allergens.