



STARTERS

Sprouts and vegetables salad with sweet and sour sauce, basil cream, burratina and old balsamic	15
Tomatoes salad with Parmesan crumble, verbena and cucumber sorbet and vinegar crispy tejas de vinagre	16
Gilt-head bream ceviche with vegetable pickles and guacamole	19
Smoked salmon with potato, Comte blinis and fines herbes cream	20
Royal crab with avocado, tomato sorbet and Parmesan mousse	22
Grilled squids with courgette, eggplant, sweet red pepper and lemon confit vinaigrette	19
Beef tartar and marrow with ratte chips and sweet and sour onion	21
Foie gras terrine with chutney, balsamic reduction and toast	22

MAIN

Roasted seasonal vegetables with lemon confit sauce	21
Homemade gnocchi with Parmesan, asparagus fricassée, vegetable chips and truffle foam	25
Cod, courgette flower, cod brandade and bisque sauce	27
Baked sea bass fillet with rice cake paella and fish suquet	28
Pagès chicken ballotine, chicken thigh croquette, polenta and giblets juice	25
Baked duck breast with orange millefeuille, carrot purée and duck jus	28
Baked lamb ribs, spiced samosas with nuts and anisette flavoured jus	38
Entrecôte "Aberdeen Angus" with red wine sauce and shallot confit and potato graten with Comté	39

DESSERTS

Citrus variations (fresh, confit and iced) with yogurt emulsion	9
Crispy vanilla millefeuille with vanilla roasted pineapple	10
Tapioca with coconut milk and berries	9
Green tea tiramisu with strawberry salad and its juice	11
Chocolate and orange confit pie	9
Cheese selection	17

TASTING MENU

"Symphony of flavours"
Whole table

69 per person / Wine pairing: 34 per person

Tomatoes salad with Parmesan crumble, verbena and cucumber sorbet and vinegar

Royal crab with avocado, tomato sorbet and Parmesan mousse

Baked sea bass fillet with rice cake paella and fish suquet

Entrecôte "Aberdeen Angus" with red wine sauce and shallot confit with Comté mashed potatoes

Citrus variations (fresh, confit and iced) with yogurt emulsion