



STARTERS

ONION FROM CEVENNES / CANTABRIE'S ANCHOVIES / PARMESAN 14€
Roasted onion, creamed with parmesan and vinegar dressing with green of leek

VEAL / DUBLIN BAY PRAWN / SWEET MARJORAM 22€
Thin slices of veal, roasted jumbo shrimps, herbal infusion

FOIE GRAS / CABBAGE / VANILLA 24€
Roasted «foie gras», white cabbage's salade flavoured with vanilla, crystallized quince

ORGANIC EGG / LAMB / CHORIZO / SEMOLINA 14€
Low temperature egg, seaweed flavoured gnocchi, grilled sesame foam

PATA NEGRA «IBERIAN SPANISH HAM BELLOTA DON FAUSTINO» 23€
Matured 36 months (50gr) toasted bread

DISHES

CODFISH / SALSIFY / CITRUS FRUITS 29€
Preserved codfish, roasted salsifies, vinegar dressing perfumed with citrus

TURBOT FISH / WHIPPED POTATO PUREE / CAPER / LEMON 36€
Thick chunk of Turbot served with a butter and parsley sauce, garnished with capers and lemon

BEEF CHUCK ANGUS / CAULIFLOWER GRAFFITI / SOYA 29€
Glazed beef chuck with spices, raw and cooked cauliflowers and potato puree

POULTRY / TURNIP / BROCCOLI / PRUNE 31€
Smoked filleted breast of poultry, turnip, whipped broccoli puree

CRUNCHY SWEETBREAD / FONDANT VEGETABLES 31€
Cushion and sweetbread of veal stewed and candied lemon

DESERTS

SELECTION OF CHEESES 14€
«L'affineur affiné»

LEMON / MERINGUE 13€
Meringue cake topped with whipped cream and lemon ice cream

MONT-BLANC 14€
Cold chestnut cream, sweetened fresh cream and meringue

PEAR / SPICES / BUCKWHEAT 13€
Poached pear in red wine, green lemon cream and buckwheat crisps