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**STARTERS**

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LEEKs IN VINAIGRETTE / PASSION FRUIT / TOASTED BREAD 15€

*Low temperature cooked leek, baby leeks with a tangy passion fruit dressing*

FOIE GRAS / GRANNY SMITH / CUBEB PEPPER 22€

*Duck foie-gras terrine, tangy stewed of apple, crunchy cubeb pepper*

ORGANIC EGG / WHITE ASPARAGUS / MIMOLETTE 16€

*Low temperature egg, tips of white asparagus and its cream, hazelnuts, grated mimolette, hay emulsion*

SEA BREAM / CUCUMBER / CORIANDER 16€

*Sea bream ceviche in lime juice, marinated cucumber, Greek yogurt with coriander*

PATA NEGRA «SPANISH IBERIAN HAM BELLOTA DON FAUSTINO» 23€

*36 months cured (50gr) toasted bread*

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**DISHES**

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COD FISH / PEAS / COCKLES / PATA NEGRA 32€

*Cod fish, stew of green iodized peas*

JOHN DORY FISH / CAULIFLOWER / SEAWEED / CITRUS FRUITS 38€

*John Dory fish, braised cauliflower, seaweed tartare, glasswort salad, cuttlefish ink iodized emulsion*

CRUNCHY IBERIAN PORK / CHARLOTTE / REDUCED JUICE 29€

*Breast of pork cooked 24 hours, candied charlotte, caramelized onion condiment*

LAMB / SWISS CHARD / WILD GARLIC 36€

*Roasted lamb fillet, creamy of Swiss chard, roasted hazelnuts, reduced juice*

SWEETBREAD / TURNIP «BOULE D'OR» / MARINATED ANCHOVIES 39€

*Veal sweetbread with anchovies, Espelette chili candied turnip, gravy*

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**DESERTS**

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SELECTION OF CHEESES 14€

*«Marie-Anne Cantin»*

THE INELUCTABLE CHOCOLATE SOUFFLÉ 15€

*Sugar free whipped cream*

MANGO / PASSION FRUIT / COCONUT 14€

*Stewed mango and passion fruit, vegetable coal crumble and airy coconut*

PINEAPPLE / CARDAMOM / RHUM-COCONUT 14€

*Poached pineapple, rum-coconut sorbet, lime coulis and pinch of cardamom*