



STARTERS

ORGANIC EGG / RED PEPPER / MARINATED BEEF 16€

Low temperature egg, creamy pequillo and breadcumbs with garlic

FOIE GRAS / GRAPEFRUIT / LIQUOTICE 24€

Foie-gras terrine, jelly of grapefruit and liquotice ice cream

PRAWNS / RED CURRY / THAI STOCK 22€

Black Tiger Prawn ravioli and coriander, Thai stock with red curry and coconut milk

WATERCRESS / PARMESAN / BOTTARGA 18€

Creamy wattercress, parmesan-curcuma shortbread and slices of Bottarga

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

36 months cured (50gr) and toasted bread

DISHES

COD FISH / SEAFOOD / PARSNIP / GREEN APPLE 32€

Cod fish fillet, seafood and seaweed cromesqui, creamy parsnip and tangy green apple

RED MULLET / BROCCOLINI / FENNEL / SAFFRON 36€

Red Mullet fillet, broccolini and fennel picassee, carcass stock

ANGUS BEEF / RED CABBAGE / SMOKED CORN 34€

Grilled beef, red cabbage Chimichurri, smoked corn mousseline and chorizo

PORK CHEEK / ONION / CARROT 29€

Braised pork cheek, flavoured with saffron creamy onions, mustard seeds and carrots

SWEETBREAD / ENDIVES / MUSHROOMS 42€

Cruchy veal sweetbread, braised endives, Baileys condiment

DESERTS

SELECTION OF CHEESES 14€

By «Marie-Anne Cantin»

THE INELUCTABLE CHOCOLATE SOUFFLÉ 15€

Sugar free vanilla whipped cream

KIWI / COCO-AMARETTO / PEPPERMINT 14€

Fresh kiwi, coconut mousse with Amaretto and peppermint

MONT-BLANC 15€

French meringue, whipped cream and two version chestnut