

*These preparations are designed to be sampled in three or four bites,  
in case of division of dishes, the cost will be increased 40%*

## STARTERS

Grand Reserva Iberian cured ham

45€

Vegetable leaf and petals salad, herbs, sprouts with lettuce cream and king crab

45€

Oyster with green olives juice, wasabi emulsion and crunchy seaweed

49€

Sautéed sea scallop, cauliflower cream and chive, *noisette* butter foam and sherry vinegar, Oscietra caviar

55€

Grilled scarlet prawn, black garlic, meyer lemon puree

52€

Egg yolks in *carbonara* of herbs, beetroot and pork mask *carpaccio*

45€

Organic Vegetables

45€

*Prices include VAT*

13%

## FISH

Lobster, curry and spider crab (*recommended for 2 people*)

195€

Creamy tomato rice, blue lobster, wild mushrooms *beurre blanc* and Champagne emulsion

85€

Grilled hake, coconut curry and fine herbs, cuttlefish ink, confit tomato emulsion

68€

Steamed sea bass, iodized sauce and shellfish

68€

## MEAT

Charcoal grilled ox fillet, potato and *pancetta terrine*, bone marrow jus with bread *courtons*

75€

Royal pigeon, apple and fennel *chutney*, ceps *raviollis*, Périgord *jus*

68€

Suckling lamb with parmesan cheese, wild mushrooms and smoked eggplant puree

68€

*Prices include VAT*

13%

*Because of their complexety we recommend you to choose the dessert before start the meal*

## DESSERT

Hot chocolate cake, 70% cocoa and vanilla ice cream

22€

Apple, vanilla ice cream with Rum and caramelized hazelnuts

22€

Caramelized *brioche* and coffee ice cream

22€

Rice Infusion, milk and cardamom, pistachio, *yuzu and kalamansi*

22€

*Prices include VAT*

13%