

FIFTY SECONDS MENU

Appetizers

Cod brandade with *Manzanilla* and yuzu mayonnaise

Caramelized mille-feuille of *foie-gras*, green apple and eel

Jalapeño, liquorice ice cream and cucumber mayonnaise

Basil soup, Iberian ham, pork's tail cannellone and aubergine tortellini

Steamed sea bass, iodized sauce and caviar

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

"Gin &Tonic", mint jelly, apple, lemon peel ice cream

Caramelized *brioche* and coffee ice cream

Petits-fours

175€

*Prices include VAT
13%*

TASTING MENU

Appetizers

Cod brandade with *Manzanilla* and yuzu mayonnaise

Caramelized mille-feuille of foie-gras, green apple and eel

Gooseneck barnacles and caviar

Jalapeño, liquorice ice cream and cucumber mayonnaise

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

Grilled scarlet prawn, black garlic, meyer lemon puree

Hake "al pil pil" of fine herbs

Red Mullet with crispy scales, pearl barley with saffron and lemon, prawn from Algarve and red mullet sauce

Royal pigeon, apple and fennel chutney, ceps raviolis, Périgord jus

Pomegranate, raspberry, almond

Apple, vanilla and black truffle ice cream, pecan nuts

Petits-fours

195€

Prices include VAT

13%

*These preparations are designed individually,
in case of division the cost will be increased by 40%*

STARTERS

Grand Reserva Iberian cured ham

48€

Vegetable leaf and petals salad, herbs, sprouts with lettuce cream and red prawn

48€

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

58€

Basil soup, Iberian ham, pork's tail cannellone and aubergine tortellini

48€

Grilled scarlet prawn, black garlic, meyer lemon puree

58€

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

48€

Organic Vegetables

48€

Prices include VAT

13%

FISH

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

95€

Red Mullet with crispy scales, pearl barley with saffron and lemon, prawn from Algarve and red mullet sauce

78€

Steamed sea bass, iodized sauce and caviar

78€

MEAT

Hare á la royale

95€

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

78€

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

78€

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

78€

Prices include VAT

13%

Due to the complexity of the preparations we recommend you to choose dessert when ordering

DESSERT

Hot chocolate cake, 70% cocoa and vanilla ice cream

25€

Apple, vanilla and black truffle ice cream, pecan nuts

25€

Caramelized brioche and coffee ice cream

25€

"Gin &Tonic", mint jelly, apple, lemon peel ice cream

25€

Prices include VAT

13%