SURPRISE MENU

A GASTRONOMIC DISCOVERY P/PERS 175 ϵ CHEF'S SURPRISE AND INSPIRATION

8 COURSES MENU FOR ALL OF YOUR GUESTS

Our sommelier would be delighted to $\mbox{Advise you which wines are most suited to} \\ \mbox{compliment your meal} \qquad \mbox{90}\, \mbox{\mbox{ϵ}}$

LAST ORDER FOR THE SURPRISE MENU AT 1.30 PM FOR LUNCH TIME AND 9.30 PM FOR DINNER

DISCOVERY MENU IN 3 COURSES P/PERS 107 €

DISCOVERY MENU IN 4 COURSES P/PERS 127 €

SEASONAL AMUSE BOUCHE

CARABINEROS

BARBECUED

HAY-ROASTED BEETROOT AND SMOKED CONDIMENT CARABINEROS TARTARE IN FAUX BISQUE RAVIOLI STUFFED HEAD, GRATIN STYLE CARABINEROS AND COFFEE SABAYON

MEAGRE

STEAMED AND SHELLFISH EMULSION CRISPY FRIED STRIPS SHELLFISH RAVIOLI SUNBURST

PIGEON

COOKED ON THE CHEST AND GLAZED WITH PEPPER GRILLED VEGETABLES AND FIGS
PRESERVED LEG WITH PORT AND FIG HONEY
RED WINE PIGEON JUICE

RASPBERRY

RASPBERRY INFUSED WITH THYME
LIGHT SPONGE CAKE SOAKED IN RASPBERRY CREAM
RASPBERRY SORBET WITH LEMON THYME

LUNCH FORMULA

WITH THE EXCEPTION OF SUNDAYS, PUBLIC HOLIDAYS AND FESTIVE DAYS

2 COURSES P/PERS

75€

29€

Choose from the discovery menu above 2 glasses of wine lunch 28 € package

OUR SELECTION OF CHEESES

WINE PAIRING (3 COURSES) 50 ϵ WINE PAIRING (4 COURSES) 69 ϵ