

SURPRISE MENU

LES MENUS

A GASTRONOMIC DISCOVERY P/PERS 175 €
CHEF'S SURPRISE AND INSPIRATION
8 COURSES MENU FOR ALL OF YOUR GUESTS

OUR SOMMELIER WOULD BE DELIGHTED TO
ADVISE YOU WHICH WINES ARE MOST SUITED TO
COMPLIMENT YOUR MEAL 90 €

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 TARTAR IN JELLY BISQUE RAVIOLI
STUFFED HEAD, GRATIN STYLE
CARABINEROS AND COFFEE SABAYON

LEAN FISH

STEAMED AND SHELLFISH EMULSION
CRISPY FRIED STRIPS
SHELLFISH RAVIOLI SUNBURST

PIGEON

ROASTED ON ITS CHEST AND GLAZED WITH PEPPER
GREEN LENTILS AND BACON, PRESERVED LEG
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 €

CHOOSE FROM THE DISCOVERY MENU ABOVE
2 GLASSES OF WINE LUNCH 28 € PACKAGE

OUR SELECTION OF CHEESES 29 €

WINE PAIRING (3 COURSES) 50 €

WINE PAIRING (4 COURSES) 69 €