

# 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

CLEMENTINE

CRISPY PANCAKE BISCUIT CLEMENTINE  
CANDIED TANGERINES  
GREEN PEPPER AND TANGERINE CAPPUCCINO

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 €