

LUNCH MENU

This menu will be served in whole tables

Appetizers

Pickled oyster with hibiscus, white garlic and purple shiso granita

or

Cod confit with sour cream, mustard and Kale

Warm salad of red prawn and seafood, rutabaga, crispy sweetbreads and citrus

or

Skate fish fin and a warm tomato confit cream, capers and lemon

Pigeon from Las Landas in its juice, acidulated fruit marmalade and vegetal nuances

or

Truffle duroc pig trotters with Iberian bacon, *topinambour*, watercress and mustard

Cinnamon spheres, tangerine and roses

Ginger and passion fruit sorbet with coconut and carrot

Warm chocolate cake, 70% cocoa with earl grey ice cream

Peanut, tamarind, banana and toasted butter

Petits-fours

205€

Due to the complexity of our courses it is not possible to mention all the ingredients

Prices include 10% VAT