

SMALL TASTING

6 COURSES

Baked cod, black kale & sauce nage
Jerusalem artichoke & dill yoghurt

Smoked duck breast, Endive & balsamic
Grilled Iberico pork & sauce
Pickled, baked & raw beetroot, chervil & tarragon

Apple, puff pastry & Jerusalem artichoke ice cream

Menu 300 / Wine menu 250 (3 glasses)

LARGE TASTING

10 COURSES

Confit of duck croquettes
Marinated top side beef
Almonds, olives & serrano

Gambas shrimps with parsley & garlic
Baked cod, black kale & sauce Nage
Jerusalem artichokes & dill yoghurt

Smoked duck breast, Endive & balsamic
Grilled Iberico pork & sauce
Pickled, baked & raw beetroot, chervil & tarragon

Apple, puff pastry & Jerusalem artichoke ice cream

Menu 400 / Wine menu 350 (4 glasses)

THE MENU MUST BE CHOSEN BY EVERYONE AT THE TABLE

