

APPETISERS

STARTER to choose

Marinated sardines with pickled vegetables, grapes and olivada

Sirloin steak tartare with bone marrow

Tuna with chickpeas, olivada and sesame seeds $(+ \in 6)$

FIRST COURSE to choose

Cream of wild asparagus soup, lemon and parmesan

Foie gras royale with wild mushrooms and duck aiguillette

Potato and cabbage mash with lobster, cured bacon and spiced sauce (+ €6)

SECOND COURSE to choose

Turbot with char-grilled onions, romesco sauce and hazelnuts

Lamb with peas, mint and cumin

Beef Wellington with ratte potatoes and truffle sauce

DESSERT to choose

Chocolate textures

Apple tatin with cinnamon ice cream

Mixed texture fruit salad with eucalyptus ice cream

PETIT FOURS

Menu €79

Menu with pairing €124 (includes water and coffee) VAT included.