

#### **APPFTISERS**

### STARTER to choose

Tomatoes with salad dressing, Kalamata olives, anchovies, Emporità cheese and basil

Tuna marinated in kimchi with tomato tartare

Foie and eel terrine with apple, vanilla, pine nuts and watercress (+ €6.00)

### FIRST COURSE to choose

Aubergine with miso, crushed olives and sardine sauce

Foamed potato with bacon and grilled octopus

Sea cucumbers with roast meat juice, shiitake mushrooms, potatoes and black botifarra sausage (+ €6.00)

## **SECOND COURSE to choose**

Fresh fish straight from the fish market with potato terrine and marinière sauce

Beef Wellington with ratte potatoes

Sea bass with rocket, caviar and hazelnut sauce (+ €6.00)

# **DESSERT** to choose

Green apple, lime, Greek yogurt and shredded iced mint

Warm chocolate mousse with plain ice cream

Fig clafoutis with saffron cream and yoghurt ice cream

### **PETIT FOURS**

Menu €79

Menu with pairing €124 (includes water and coffee)

This menu may be subject to changes or modifications. VAT included.