

## FIFTY SECONDS MENU

*Only served at whole tables*

### *Appetizers*

Cod brandade with *Manzanilla* and *yuzu* mayonnaise

Caramelized mille-feuille of *foie-gras*, green apple and eel

Egg yolks in *carbonara* of herbs, beetroot and pork mask *carpaccio*

Steamed sea bass, iodized sauce and shellfish

Charcoal grilled ox fillet, bed of chard chlorophyll and cheese bonbon

“Gin Tonic”, Mint jelly, apple, lemon peel ice cream

Rice Infusion, milk and cardamom, pistachio, yuzu and kalamansi

Petits-fours

**155€**

*Prices include VAT*

*13%*

## TASTING MENU

*Only served at whole tables*

### *Appetizers*

Cod brandade with *Manzanilla* and *yuzu* mayonnaise

Caramelized mille-feuille of *foie-gras*, green apple and eel

Oyster with green olives juice, *wasabi* emulsion and crunchy seaweed

Sautéed sea scallop, cauliflower and chive cream, noisette butter foam and sherry vinegar, Oscietra caviar

Vegetable leaf and petals salad, herbs, sprouts with lettuce cream and king crab

Grilled scarlet prawn, black garlic, meyer lemon puree

Red Bream with coconut and fine herbs curry, razor clams, tomato confit emulsion

Suckling lamb with parmesan cheese, wild mushrooms and smoked eggplant puree

Raspberries with hibiscus flower, basil ice cream and black sesame

Apple, vanilla ice cream with black truffle, salted caramel and pecan nut

Petits-fours

**185€**

*Prices include VAT*

*13%*

*These preparations are designed to be sampled in three or four bites,  
in case of division of dishes, the cost will be increased 40%*

## STARTERS

Grand Reserva Iberian cured ham

42€

Vegetable leaf and petals salad, herbs, sprouts with lettuce cream and king crab

45€

Oyster with green olives juice, wasabi emulsion and crunchy seaweed

49€

Sautéed sea scallop, cauliflower and chive cream, noisette butter foam and sherry vinegar, Oscietra caviar

55€

Grilled scarlet prawn, black garlic, meyer lemon puree

52€

Egg yolks in *carbonara* of herbs, beetroot and pork mask *carpaccio*

42€

Organic Vegetables

42€

*Prices include VAT*

13%

## FISH

Creamy tomato rice, blue lobster, wild mushrooms *beurre blanc* and Champagne emulsion

85€

Red Bream with coconut and fine herbs curry, razor clams, confit tomato emulsion

75€

Steamed sea bass, iodized sauce and shellfish

68€

## MEAT

Charcoal grilled ox fillet, bed of chard chlorophyll and cheese bonbon

68€

Royal pigeon, apple and fennel chutney, *duxelle ceps cannelloni*, Périgord *jus*

68€

Suckling lamb with parmesan cheese, wild mushrooms and smoked eggplant puree

68€

*Prices include VAT*

*13%*

*Because of their complexety we recommend you to choose the dessert before start the meal*

## DESSERT

Hot chocolate cake, 70% cocoa and vanilla ice cream

22€

Apple, vanilla ice cream with black truffle, salted caramel and pecan nut

22€

Caramelized brioche toast and coffee ice cream

22€

*Rice Infusion, milk and cardamom, pistachio, yuzu and kalamansi*

22€

*Prices include VAT*

*13%*