

Tasting Menu

(This menu will be served for a full table)

White prawn tartare with bouillabaisse and saffron and sea fennel emulsion

*White prawns with essence of anchovy , broth made from the prawns'
heads and aromatic contrasts*

Creamy Kenebec potato leek soup with mantis prawn and cured egg yolk

*Smooth leek and potato soup, textures of local mantis prawn
with toasted flavours*

Sautéed artichoke with velouté, Maldonado bacon and white sausage

*Artichoke confit, lightly sautéed with a velouté made from the
artichoke leaves and a white sausage sauce*

Celery root “mille-feuille” with vegetable reduction and crispy pastry

*Slow cooked, lightly fermented soybeans and
crispy pastry made from organic flour*

Seafood stew made from Laureano’s clams , hake cocotxas and citrus meuniere

Hake collars with “Fina Gorda” clams

“Chicken-of-the-woods” (wild mushrooms) with foie gras, creamy rosemary mayonnaise and a velvety sauce

*“Sustainable project” with foie-gras shavings,
rosemary aroma and butter demi-glace*

Infused strawberries and raspberries, vanilla Chantilly and rhubarb

Ripe berries, vanilla cream and the tart textures of rhubarb

Brownie, caramel and banana

Playing with pure chocolate, spiced ice cream and pecan crumble

Price per person : 94€