

Tasting Menu

(The menu will be served for all table)

Cured corvina, citrus seaweed dressing, and cashews

Locally sourced corvina, gently cured, accompanied by a seaweed “ceviche,” nuts, and red onion.

Garden vegetables cooked *al dente*, roasted cauliflower purée, fresh herb essence, and aged cheese

A delicate medley of cauliflower, romanesco, green asparagus, baby courgette, and radish, complemented by roasted cauliflower notes and fresh herbs.

Flame-grilled Bonito, calçot Textures, and house dashi

Bonito kissed by the flame, layered with subtle smoky vegetal notes and the depth of our house dashi.

Roast duck ravioli, baked apple compote, and celery

Delicate pasta filled with roast duck, balanced by the sweetness of apple and the freshness of celery

Slow-Cooked sea bass, nettle sauce, potato mille-feuille, and spinach

Tender sea bass, gently cooked at low temperature, with a refined nettle sauce, crisp potato layers, and fresh spinach.

Beef sirloin, glazed endives, béarnaise sauce, roasted potato foam, and Espelette pepper

Perfectly cooked sirloin accompanied by lacquered endives, classic Béarnaise, airy roasted potato, and a subtle touch of Espelette.

Lemon cream, refreshing and balsamic

Lemon presented in a variety of textures, with nut crumble, celery granita, and a subtle effervescence.

Chocolate selection

Dominican Republic 80% as a refined mousse with cocoa nibs

Ecuador 66% brownie with praline and toffee

Madagascar 64% with lightly whipped crème anglaise and red fruit textures

Peru 70% classic truffle coated in cocoa with olive oil pearls

Price per person: 100€

Bread, crackers and petit fours – €3.90

Please let us know of any allergies or intolerances – we will adapt.