

À la carte Suggestions

(All dishes from the menu can be ordered separately à la carte)

Lobster à la nage - curry and anise - stuffed cabbage - lobster

€32

Chatka King Crab in two versions - pickled mango - endive leaves - caviar - citrus flavoring

€38

Segovia duck foie gras mi-cuit (terrine) - hibiscus - apple and ginger chutney - crispy nut toast

€25

Roast beef sole in a soy-scented bouillabaisse - shrimp tartare - sesame oil - black bread

€30

Lobster Thermidor in a garden of vegetables - Mahon cheese - shrimp - clams - mild remoulade sauce

€32

Vendée pigeon - carcass sauce - leek - peas - confit potatoes - red berries

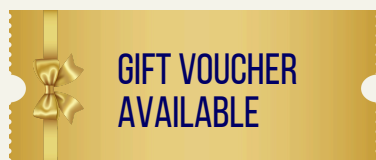
€36

Milk goat - Pedro Ximénez - vegetables - pink peppercorn sauce

€36

Navarrese white asparagus - Txakoli béarnaise - poached egg - Iberian pork shoulder

€30



Menu

Steak tartare with fine herbs - crispy yuca - free range egg yolk - caper emulsion
or

Tuna tataki - katsuobushi cherry granita - sea lettuce - mild ginger - hoisin sauce
or

Scallops with candied celery - smoked yogurt - tomato - seaweed tartare - green sabayon - pickled soy

Soup or sorbet

Fillet of market fish - green beans - smoky saffron leek cream - bonbon tomatoes - Mornay sauce
or

Galician beef sirloin - textured onions - turnips / radishes in butter - peas - red wine sauce
or

Lamb rack with herbs and mustard - Padrón peppers - eggplant caviar - carrot parmentier - tarragon sauce (Supl. €5)

Dessert of the day
or

A selection of Spanish and French cheeses (Supl. €5)

€57 / per person
€29 wine selection / per person