

TASTING MENU

SEASONAL SNACKS

STARTERS

Yellow peach and scallop gazpacho

Ceviche with fruits and vegetables from our vegetable garden,
coriander jelly and tomato essence

Bluefish tuna tiradito (*thinly sliced tuna with a citrus tiger's milk marinade*)
with corn and avocado cream

Dry-aged beef steak tartare on potato millefeuille and goose foie
gras powder

MAIN COURSES

Steamed sea bass with roast corn cream and a rock fish and
amontillado sherry beurre blanc sauce

Socarrat toasted rice with smoked eel, sea urchin aioli and tobiko
roe

Marinated rabbit with carrot, glazed in its own juice, and pâté
from its insides

DESSERTS

Melon mojito
White chocolate and Pedro Ximénez cream

PETIT FOUR

€75

(supplement pairing)35 €

