



## *TASTING MENU*

*Foie gras filled with quince cheese and cocoa*

*Rabbit liver pâté and Malvasía grape bonbon*

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*Crispy pig trotter sandwich*

*Arepa flatbread filled with Canarian beef steak tartare*

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*Scarlet prawn and citrus tartare*

*Cornbread toast with butter and Osetra caviar*

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*Chilled coconut, mango and papaya soup*

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*Smoked eel with chilled pistachio soup*

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*Lobster with lemon grass emulsion*

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*Cod variations:*

*Cod cheek croissant with green sauce*

*Cod tripe with its cream reduction*

*Cod confit, olive, orange*

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*Free-range pigeon supreme on a bed of bulgur wheat, beetroot and cauliflower*

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*Citrus and yoghurt*

*Raspberry, coconut, tea*

*Petit fours*

*Price per person (incl. VAT): €69*

*Optional pairing per person (incl. VAT): €29*

*“Private dining” option on our roof terrace (max. 10 people)*

*Subject to a supplement of €15 per person*

*Please note: Menu only available with prior reservation and for all diners.*