

TASTING MENU

This menu will be served in whole tables

Appetizers

Pickled oyster with hibiscus, white garlic and purple shiso granita

Cod confit with sour cream, mustard and *Kale*

Squid tartare with liquid egg yolk, onion and *kaffir* consommé

Scarlet Shrimp soup, tomato, celery and green apple

Warm crustacean salad on a seabed, Sherry and coral mayonnaise

Wagyu ravioli and glazed eel, iodized cream, horseradish and caviar

Fennel *risotto* with lobster and barnacles

Pigeon from Las Landas in its juice, acidulated fruit marmalade and vegetal nuances

Cinnamon spheres, tangerine and roses

Vegetal chocolate

Petits-fours

Includes wine pairing, water and coffee

450€

Due to the complexity of our courses it is not possible to mention all the ingredients

Prices include 10% VAT.