

# LUNCH MENU

This menu will be served in whole tables

## *Appetizers*

Pickled oyster with hibiscus, white garlic and purple shiso granita

or

Cod confit with sour cream, mustard and Kale

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Warm salad of crustaceans and seafood, rutabaga, crispy sweetbreads and citrus

or

Red mullet in *suquet* with *Vinum Acre* pearls, smoked sardine and celeriac

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

or

Truffle *duroc* pig trotters with Iberian bacon, *topinambour*, watercress and mustard

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Cinnamon spheres, tangerine and roses

Ginger and passion fruit sorbet with coconut and carrot

Warm chocolate cake, 70% cocoa with earl grey ice cream

Peanut, tamarind, banana and toasted butter

## *Petits-fours*

205€

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

*Prices include 10% VAT*