



FROG LEGS

Crunchy and Greek Yoghurt Dressing

PRAWNS RAVIOLI SANTI SANTAMARÍA

with Duxelle and “Ceps” Oil

TRUFFLE SALAD

with Lamb Brains and Pine Nuts Vinaigrette

PHEASANT CONSOMME

with Foie and Black Truffle Raviolis

RICE

with Onion and Black Truffle

WHITE STURGEON CAVIAR

with Mousse of Smoked Cod Roes and Black Bread

À LA CARTE: 135'00 € PER PERSON PLUS 7% TAXES. BREAD, BUTTER, WATER %& COFFEE ARE INCLUDES.
WE ADVISE YOU CHOOSE ONE STARTER, ONE MAIN COURSE & A DESSERT AND OUR CHEF WILL PREPARE YOU SOME SURPRISES

COD FISH

Preserve, Cocotte with “Cocotchas” & Tripes with Pil-Pil Sauce

JOHN DORY

Grilled, Roasted “Ceps” and “Llengua de Bou”

SEA BREAM

Coated with beetroot cooked in a crusty salt. »

RED MULLET

Pineapple and femel pure, with vanilla essences.

BLACK BREAM

like a “Boullabesa”, Crab and Langoustines

SUCKLING PIG

Preserve & Crunchy with Mashed Carrots & Cumin

VEAL SHANK

*Lacquered, with Glazed Baby Onions
(Minimum 2 people)*

WOODCOCK

Roasted, Tradicional Style with a Toast of its Liver

ROYAL HARE

with Black Trumpets and Sweet Potato Gnocchi

VEAL JOWLS

*Glazed, with Sour Apple
Mashed Potatoes and Black Truffle*