

A LA CARTE

STARTERS

SALAD OF LETTUCE HEARTS FENNEL, CASHEW NUT, CAPERS, FERMENTED LEMON <i>vegetarian</i>	17
PAN SEARED LANGOUSTINE BUTTERHEAD LETTUCE, GREEN PEA, HIBISCUS, LARDO DI COLONNATA	32
GRILLED DUCK LIVER ROULEAU TOMATO, BRIOCHE, STROLGHINO DI CULATELLO, OYSTER LEAF	32

MAINCOURSES

RADIATORI PASTA CHANTERELLE, ZUCCHINI, SPINACH, CURED EGG YOLK, OREGANO <i>vegetarian</i>	32
SEARED RED MULLET TOMATO, BULGUR, BASIL, ROUILLE, MULLET-VINAIGRETTE	38
FARMERS PIGEON (ANJOU) HACHEE OF PIGEON LEG, BROAD BEAN, TAGGIASCA OLIVE, RAW COCOA, RAS EL HANOUT, PIGEON JUS	48

LUNCH MENU 3 COURSES	55
LUNCH MENU 4 COURSES	75

CHEFS MENU

MENUS CAN BE ORDERED IN 5, 6 OR 8-COURSES - THE 8 COURSES MENU UNTILL 13.00H (LUNCH) AND 20.30 H (DINNER)
THE 5 AND 6-COURSES CHEFS MENU UNTILL 13.30H AND 21.00H
THE DISHES OF THE CHEFS MENU CAN ALSO BE ORDERED SEPARATELY 'A LA CARTE'

SEA BREAM CEVICHE (PIKA, CURAÇAO), MELON, KOA, AVOCADO, PADRON PEPPER SUPPLEMENT: OSETRA CAVIAR (ANNA DUTCH, NETHERLANDS) € 15.00	29
GRILLED PLAICE, ZEALAND MUSSEL, STRING BEAN, WHITE BEAN (PAIMPOL), SAVORY-HOLLANDAISE	29
SARDINE SAUTEED ON BREAD, EGGPLANT, ANCHOVY (PALAMÓS), PIQUILLO PAPRIKA	27
SEARED OCTOPUS, TOMATO (BBQ), GREMOLATA, HAZELNUT, JAMON IBERICO (BELLOTA)	38
GLAZED VEAL SWEETBREAD, 'MOLE VERDE', LIME, MEZCAL, SESAME	38
BARBARIE DUCK, CHERRY, BEETROOT, MEADOWSWEET, BUCKWHEAT, DUCK GRAVY	36
LOLA MONTEZ, RED CURRANT, GRANOLA, HAY JELLY, BEE POLLEN PARFAIT	14
BLUEBERRY, FENNEL, RYE, BUTTERMILK, BLUEBERRY SORBET	16
5 COURSES: SEA BREAM- PLAICE- DUCK- LOLA MONTEZ- BLUEBERRY	95
6 COURSES: SEA BREAM- PLAICE- SARDINE- DUCK- LOLA MONTEZ- BLUEBERRY	105
8 COURSES: SEA BREAM- PLAICE- SARDINE- OCTOPUS- SWEETBREAD- DUCK- LOLA MONTEZ- BLUEBERRY	125

All our dishes are prepared in the same kitchen and each dish may contain traces of allergens.
We finish lunch at 16:00h and dinner at 24:00h at the latest. We kindly ask you to take care of these times, so we can welcome you enthusiastically every day.