



TASTING MENU

STAGE 1

Edible crab and watermelon

Spinach, beurre blanc sauce, teriyaki sauce, lime and wasabi.

Egg and popcorn

Corn, peas and okra.

Sea bass and sea urchin

Fennel, giant squid and bivalves.

Black pork & carrot

Broad beans, crackling and veal jus.

Mango and red fruits

Pistachio, pineapple, cardamom and mint.

50€
per person

VAT INCLUDED AT THE RATE

Please note: Our dishes may contain traces of allergens like Celery, Gluten, Crustaceans, Eggs, Fish, Lupines, Milk (lactose), Mollusks, Mustard, Hard-shelled fruits (walnuts), Peanuts, Sesame seeds, Soy and Sulphites. PLEASE ASK OUR TEAM FOR MORE INFORMATION.

VEGETARIAN MENU

Tomato and mozzarella

Spinach, pine nuts, cucumber, pesto, canonigos and roasted onion.

Egg and popcorn

Corn, peas and okra.

Basil and sprout onions

Pasta with coeur de boeuf tomatoes.

Vegetable

Season selection.

Mango and red fruits

Pistachio, pineapple, cardamom and mint.

40€
per person

VAT INCLUDED AT THE RATE

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