

Tasting Menu

"In Diferente"

Contemporary Author's Cuisine

Chef's Greetings

Natural Fermentation Bread

Butters and Organic Olive Oil

Veal & Oscietra Caviar

Hollandaise, Broccoli and Horseradish

Foie Gras

Cherry, Drunken Pear, Tonka Bean and Balsamic Vinegar

Scarlet Shrimp

Curry, Kaffir Lime, Mango and Coconut

Line-Caught Sea Bass

White Prawn, Jerusalem Artichoke and Roasted Jus

Veal Tenderloin

Mashed Potato, Mushrooms, Spring Onion and Truffle Jus

Pistachio

Greek Yogurt, Green Apple, Fennel and Acerola

"Pastel de Nata"

Lemon Curd, Port Wine and Cinnamon

Tasting Menu 110€

Wine Pairing 70€

To ensure the best gastronomic experience
this menu will be served for the entire table

