

FOOD

PRODUCT

GRAN RESERVA ACORN-FED IBERIAN HAM
WITH TOMATO-RUBBED BREAD
32,50

MEDITERRANEAN RED SHRIMP
COOKED IN LINEN
38

AMÉLIE SPÉCIALE DE CLAIRE N°3 OYSTERS
· HALF DOZEN ·
46

CRUNCHY CLEAVER WRASSE WITH SEASONAL TOMATO
AND CREAMY MOZZARELLA SPHERES
32,50

STARTERS

VEGETABLE SALAD
WITH PUMPKIN CREAM AND TENDER SHOOTS
25,50

STEAK TARTARE WITH SOUFFLÉ POTATOES
30

CHERRY GAZPACHO WITH KING CRAB,
TOMATO CAKE AND BASIL
31

POTATO GNOCCHI WITH LANGOUSTINES,
TOMALLEY JUS AND MUNG BEANS
28,50

WARM SALAD WITH BAUMA CHEESE,
GRILLED RAZOR CLAMS AND FRESH GREENS
25

SCALLOPS AU GRATIN WITH SMOKED CAULIFLOWER
PURÉE AND PISTACHIO VINAIGRETTE
28

RICE WITH ARTICHOKES, CHICKEN WINGS,
OCTOPUS CARPACCIO AND SAFFRON AIOLI
29,50

FISH

WILD TURBOT BAKED IN BREAD *PAPILLOTE*
WITH *ESCALIVADA* VEGETABLES AND SMOKED OIL
35

CRUNCHY SALMON STUFFED WITH PRAWNS
WITH JUS MADE FROM THE BONES
32,50

HAKE WITH LEMONGRASS *PIL PIL*
AND STEAMED VEGETABLE RAVIOLI
30,50

GRILLED CALAMARI
A LO PELAYO
37

MEAT

RACK OF SUCKLING LAMB
WITH KALAMATA OLIVE WAFFLE AND JUS
34,50

POULET COOKED TWO WAYS WITH TRUFFLE SAUCE
AND RACLETTE CHEESE (min. 2 people)
28 per person

CONFIT SUCKLING PIG
WITH APPLE TEXTURES
41,50

BEEF SIRLOIN *À LA BROCHE* WITH SLICED ROASTED POTATOES,
MUSHROOM SAUCE, *BÉARNAISE* SAUCE AND *DEMI-GLACE*
33

CULINARY EXPERIENCE 5 SENSES

Be So HORS D'OEUVRE

STARTER

SCALLOPS AU GRATIN WITH SMOKED CAULIFLOWER PURÉE AND PISTACHIO VINAIGRETTE

FISH

HAKE WITH LEMONGRASS *PIL PIL* AND STEAMED VEGETABLE RAVIOLI
POTATO *GNOCCHI* WITH LANGOUSTINES, TOMALLEY JUS AND MUNG BEANS

MEAT

CONFIT SUCKLING PIG WITH APPLE TEXTURES

DESSERT

TOASTED WHITE-CHOCOLATE CREMEUX WITH PASSION-FRUIT TOFFEE AND ROSEMARY ICE CREAM

€80 - 10% VAT INCLUDED

WINE PAIRING: €45

If you have any food allergies or intolerance, please let our staff know.
This establishment meets all standards on preventing anisakis parasites in fish products.

CULINARY EXPERIENCE 7 SENSES

Be So HORS D'OEUVRE

STARTERS

CHERRY GAZPACHO WITH KING CRAB, TOMATO CAKE AND BASIL
POTATO GNOCCHI WITH SHRIMP, TOMALLEY JUS AND MUNG BEANS

FISH

HAKE WITH LEMONGRASS PIL PIL AND STEAMED VEGETABLE RAVIOLI

MEAT

DUCK FOIE GRAS WITH RUM-TOFFEE INFUSED BANANA
RACK OF SUCKLING LAMB WITH KALAMATA OLIVE WAFFLE AND JUS

PRE-DESSERT

GREEN-APPLE, FENNEL, BASIL AND CELERY GRANITA

DESSERT

SWEET AND BITTER ALMONDS

€120 · 10% VAT INCLUDED

WINE PAIRING: €65

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