

FOOD

7 SENSES TASTING MENU

4 SPANISH LOBSTER
Almonds / Tomato

3 « ESPARDENYES » (SEA CUCUMBER)
Perona green bean soup / Caviar

2 COD
Bilbao sauce emulsion

7 CANNELLONI
Roast meat / Almond béchamel

6 YOUNG LAMB
Pickled greens

1 CITRUS FRUITS
Kumquat / Orange

5 DARK CHOCOLATE
Black tea / Almonds

€120 per person
ACCOMPANIED BY: €65 per person

PRICE IN EUROS - 10% VAT INCLUDED

If you have any allergy or food intolerance, please let our staff know.

This establishment complies with regulations on the prevention of the Anisakis parasite in fish products.

Same tasting menu for all the guests.

5 SENSES TASTING MENU

2 SCALLOPS
Grilled / Ceviche

2 ZEBRA SEA BREAM
Parsnip / Bream jus

7 CANNELLONI
Roast meat / Almond béchamel

5 PIGEON DE BRESSE
Royale / Cacao sauce

3 CANELÉS
Caramel / Vanilla

€80 per person
ACCOMPANIED BY: €45 per person

PRICE IN EUROS - 10% VAT INCLUDED

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Same tasting menu for all the guests.

STARTERS

4 RED PRAWN
Cooked with linseed
38

1 AMÉLIE N° 3 OYSTER
Spéciale Fine de Claire · 6 oysters
46

4 SPANISH LOBSTER
Almonds / Tomato
36

4 SPRING VEGETABLES
Tsukudani Consommé
25

3 « ESPARDENYES » (SEA CUCUMBER)
Perona green bean soup / Caviar
36

7 CANNELLONI
Roast meat / Almond béchamel
29

2 SCALLOPS
Grilled / Ceviche
28

7 EMPORDÀ DUCK
Illa del riu rice / Truffle
28

1 PRAWNS
Celery / Green peas
30

FISH DISHES

1 SOLE

Roast leeks / Citrus 'pil-pil' garlic sauce
34

3 5 CALAMARI

Saffron / Ceps
33

2 COD

Bilbao sauce emulsion
31

1 ZEBRA SEA BREAM

Parsnip / Bream jus
35

MEAT DISHES

6 YOUNG LAMB

Pickled greens
30

5 PIGEON DE BRESSE

Royale / Cacao sauce
34

1 6 WAGYU

Lettuce / Miso
35

5 7 CHATEAUBRIAND

Baker's potatoes / Three sauces
(420 g · Min. 2 people)
33

