

Goat's Cheese Mousse

Onion and Stout, Black Truffle Ravigote

Raw Local Fish

Crème Fraîche, Dill, Winter Radishes, Grapefruit Vierge

Palette Of Smoked Eel And Parsley

Hispi Cabbage, Whelk, Yuzu Kosho Veloute

Kabocha Squash Tortellini

Almond Cream, Pickled Shiitake, Parmesan Veloute

Confit Of Pork Neck

Hazelnuts, Green Peppercorn, Whisky Jus

Local Wild Fish

Caper Butter, Violet Aubergine, Pickled Kumquat

Label Rouge Chicken 'Farcie'

Swiss Chard, Mushroom, Voatsiperifery Pepper

Dry Aged USDA Beef Sirloin

Black Garlic Ketchup, Baby Gem Lettuce, Horseradish
(Supplement of 15 euros per person)

Araguani Chocolate Ganache

Armagnac Prunes, Tonka Bean

Pear Williams

Yoghurt Sorbet, Jasmine, Yuzu

€75

Cinco Jotas 100% Iberico Paleta € 25

Cinco Jotas 100% Iberico Jamón € 40

Cheese Course €15