

White Asparagus

Smoked Eel Rillettes, Tamarind, Tarragon

Raw Local Fish

Crème Fraîche, Dill, Winter Radishes, Grapefruit Vierge

Confit Of New Potato

Snails, Iberico Jamón, Leek Potage

Kabocha Squash Tortellini

Almond Cream, Pickled Shiitake, Parmesan Veloute

Glazed Veal Cheeks

Kabu Turnip, Spring Garlic, Comté Emulsion

Local Wild Fish

Caper Butter, Violet Artichoke, 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)

Valrhona "Caraïbe" Chocolate

Malted Jerusalem Artichoke, Cocoa Nib Praline

Yuzu Ganache

Bay Leaf Ice-cream, Agrumato Olive Oil

€75

Cinco Jotas 100% Iberico Paleta € 25

Cinco Jotas 100% Iberico Jamón € 40

Cheese Course €15