

**Salad of Maltese Tomatoes**

Cantabrian Anchovy, Tamarind, Basil

**Raw Local Fish**

Buttermilk, Pickled Cucumber, Kombu

**Confit Of New Potato**

Snails, Iberico Jamón, Leek Potage

**Wild Mushroom Tortellaci**

Creamed Spinach, Vin Jaune

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**Glazed Veal Cheeks**

Kabu Turnip, Spring Garlic, Comté Emulsion

**Local Wild Fish**

Green Olive, Marjoram, Hispi Cabbage, Smoked Fish Beurre Blanc

**Label Rouge Chicken 'Farcie'**

Swiss Chard, Mushroom, Voatsiperifery Pepper

**Dry-Aged Beef Sirloin**

Baby Gem Lettuce, Horseradish, 'Persillade'  
*(Supplement of 20 euros per person)*

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**Gâteau de Printemps**

Local Strawberries, Coconut, Matcha

**Yuzu Ganache**

Bay Leaf Ice-cream, Agrumato Olive Oil

**€85**

**Cinco Jotas 100% Iberico Paleta € 30**

**Cinco Jotas 100% Iberico Jamón € 45**

**Cheese Course €20**