

Salad of Maltese Tomatoes

Cantabrian Anchovy, Tamarind, Basil

Raw Local Fish

Buttermilk, Pickled Cucumber, Kombu

Suquet Of Squid

Coco de Paimpol Beans, Jamón Ibérico, Red Pepper

Cappelletti Of Local Pecorino

Cévennes Onion Consommé, Chickpea, Mint

Ibérico Pork

Black Garlic, Japanese Aubergine, Green Peppercorn Jus

Local Wild Fish

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

Guinea Fowl Breast

Razor Clam, Kohlrabi, Vin Jaune

Dry-Aged Beef Sirloin

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

Yogurt Parfait

Spiced Plum, Almonds, Wild Flower Honey

Yuzu Ganache

Bay Leaf, Agrumato Olive Oil

€85

Cinco Jotas 100% Ibérico Paleta € 30

Cinco Jotas 100% Ibérico Jamón € 45

Cheese Course €20