

**Goat's Cheese Mousse**

Onion and Stout, Black Truffle Ravigote

**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

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**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)*

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**Valrhona "Caraïbe" Chocolate**

Malted Jerusalem Artichoke, Cocoa Nib Praline

**Yuzu Ganache**

Bay Leave Ice-cream, Agrumato Olive Oil

€75

**Cinco Jotas 100% Iberico Paleta € 25**

**Cinco Jotas 100% Iberico Jamón € 40**

**Cheese Course €15**