

MENU

6/2 - 15/2

CROQUETTE
CHICKEN

OYSTER
CHILLI GINGER

LAMB
MOUNTAIN HONEY
HORSERADISH TACO

BRILL SEA VEGETABLES
PRAWN SAUCE
BEETROOT

WHITE CHOCOLATE
MANGO COCONUT

MENU

20/2 - 1/3

CROQUETTE
NORTH SEA FISH

OYSTER
LIME GRANITE

SEA BASS
PASSION FRUIT
SEAWEED CRACKERS

PRESA IBERICO
PAPRIKA CHORIZO
BABY POTATOES

YONAGOLD AMARETTO
MASCARPONE

MENU

6/3 - 15/3

CROQUETTE
BEEF

OYSTER
SOUR CREAM

GNOCCHI SAGE
BUTTER CAPERS
BOTTARGA

VEAL AUBERGINE
POMEGRANATE
YOGHURT

CHOCOLATE PEANUT
SALT

MENU

20/3 - 29/3

CROQUETTE
PATA NEGRA

OYSTER
LEMON GEL

LOBSTER
WHITE ASPARAGUS
LARDO DI COLONNATA

MILK PIG TRUFFLE SAUCE
YOUNG VEGETABLES
POTATO CREAM

ALMOND RASPBERRY
VANILLA

Price per person 67 euro (drinks not included)

When mentioned in the reservation, we can take into account vegetarian requirements and food allergies.