
TASTING MENU

Chef's appetizers

STARTERS

Watermelon salmorejo with strawberry, wild asparagus and parmesan tartare, mixed in its own granita [10,13]

Wagyu tataki filled with caramelised onion, orange, touch of bergamot and crispy kale [2,11,13]

Cauliflower faux risotto, broccoli caviar and romanesco al dente [10,13]

Prawn and yuzu cannelloni with kimchee and bisquet béchamel sauce and pickled shallots [1,3,10,11,13,14]

MAIN DISHES

White tuna belly cooked in jasper and bathed in bilbaina
on a slightly spicy tomato sauce with a mild black garlic cream [7,11]

Grilled low-temperature pigeon, kalamata olives and cucumber roll
stuffed with onion chutney and ras el hanout [10,13]

DESSERTS

Coconut and tonka bean panacotta, olive oil made from our olive trees and malibu pineapple slush [10]

White chocolate and matcha sponge, passion fruit cream and Yuzu gel [1,2,5,9,10,13]

Petit fours

80€

Per Person · VAT Included