

Tasting Menu

Our choice of flavours

This menu is served for the whole table

Mushroom tartare and baby broad bean salad,
dressed with radish and mint

Cold carrot, orange and ginger soup
with variegated scallops, hazelnuts and pine nuts

Sea bass at low temperature with ajoblanco
and Pedro Ximénez, green beans with baby squid

Chanterelle-stuffed Charolais beef tenderloin
Fourme d'Ambert cheese and noodle and vegetable stir-
fry

Guanaja chocolate filo pastry
and passion fruit

Liquefied pineapple with a touch of fennel
and raspberry sorbet

68,00

Bread service, mineral water, coffee

Prices in €, VAT 10% included

Miguel Alija, Chef
Spring – Summer 2017

