

*Menus are served for the whole table*

## Tasting Menu

**Scampi salad with mango tagliatelle,**  
avocado tartare and hazelnut oil

**Garden vegetables,**  
crushed nuts, Tou de Til lers cheese

**Porcini-crusted monkfish loin,**  
saffron sauce, pesto and asparagus with hazelnuts

**Rack of Burgos lamb on creamy mash**  
with Iberian pancetta and tarragon tomato confit

**Cocoa sablé, mascarpone mousse, coffee ice cream and  
amaretto jelly**

**Sautéed pineapple marinated in its own juice, iced  
coconut, honey lemon cream**

Bread service, mineral water and coffee 69,50

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With wine pairing\* 94,00

Prices in €, VAT 10% included

Miguel Alija, Chef  
Autumn 2017

\*Ask the Sommelier

