

MARKET

Amuse Bouches

Granny Smith Gazpacho
Cuttlefish | Egg Yolk
Shell | Cucumber | Tonic
Beef Tatar | Black Garlic
Langostino | Ginger
Octopus Gallega
Chicken Piri-Piri
Duck Liver | Mango | Licorice
Crustacean | Chips

Bread

Focaccia | Mediterranean Buffalo Butter
Matteo's Olive Oil
Grissini | Parma Ham
Green Olive

Menu

Loup de Mer | Oysters | Cauliflower | Salt-Citrus | Olive Oil Caviar
Tuna | Anchovy | Olives | Avocado | Basil
Atlantic Lobster | Celery | Imperial Caviar
Bacalhau | Pata Negra | Topinambour | Artichoke | Black Truffle
Limousin Lamb | Aubergine | Tomato | Parmesan
Valrhona Chocolate | Citrus Aroma

Petit Four

Arabica
Mascarpone
Peanut
Almond
Pine Nut

6 Course Menu 130 € - Wine Paring 80 €
5 Course Menu 110 € - Wine Paring 70 €
4 Course Menu 100 € - Wine Paring 60 €