

TASTING MENU

[To begin]

Lychee *Ajoblanco*

Served with a grape in rosemary syrup, red sea bream sashimi and imperial caviar, over snow pea in fried garlic vinaigrette.

Galician mussel Ceviche

Finished with homemade vermouth 'leche de tigre', corn textures and grilled sweet potato cream.

[First course]

Sea / mount style Zucchini Blossom

Tempura fried and filled with 'Ricotta' carbonara and 'Guanciale' glazed with tuna demi-glace.

Blue corn *Empanada*

Filled with slowly cooked Duroc pork, finished with morel mushrooms demi-glace sauce.

[Second course]

Sea bream supreme

Tempura fried and finished with saffron and kumquat bisque.

Guinea fowl

Slowly cooked, covered with its own juice and black garlic, over grilled corn and rosemary polenta

[To finish]

Chocolate and salted caramel After eight

Filled with mint cream.

Rhubarb and vanilla cream Cake

Finished with *flambé* passion fruit meringue.

Welcoming appetizer: Artisan bread and butter made in Boraz.
Optional wine pairing. (40€)

75€