

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.

[First course]

Blue corn *Empanada*

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

[Second course]

To choose:

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. (30€)

50€