

TASTING MENU 1

[To begin]

Nori Seaweed Sheet

With sea bass tartare and Imperial caviar.

Smoked Butter Glazed Nigiri

With Perelló anchovy tartare, dark chocolate flakes and pine nut and eucalyptus mayonnaise.

[First course]

Shrimp Chupe emulsion

With Panipuri filled with cured egg yolk and corn cream.

'Mishiman' (Sandwich Designer- 2nd finalist from Spain)

Corn and butter bread stuffed with duck and porcini stew, finished with smoky clandestine sauce and Mexican macha sauce.

[Second course]

Scallop cooked with rosemary hazelnut butter

With Piquillo pepper and pink pepper juice.

Beef chop slices matured for 40 days

Lacquered with Korean barbecue sauce and green shiso.

[To finish]

Red fruits Cold Infusion

With vanilla, tonka bean and citrus.

Piña Colada made by Boraz

Cardamom Sablé with charcoal-grilled pineapple glazed in rum, butter and coconut sugar; and coconut milk ice cream.

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

75€

10% of extra charge for terrace seating.