

INSPIRACIÓN

par

JAVIER RODRIGUEZ

STARTERS

*Line-caught mediterranean bluefin tuna, mango, coffee and peanuts

or

*Porcini mushrooms *escabeche*, beetroot, red endive, raspberries and walnuts

or

Tomatoes from our garden, watercress, scamorza and pine nuts

MAINS

Grilled sea bass, Puy lentils, fennel and Jamón Ibérico

or

Loin of Lamb, aubergine, dates and anchovies, fermented lemon and mint

or

Celeriac *meunière* and green apple

OPTIONAL MAIN

Wagyu tartare, Osciètre Royal caviar, mini yellow and green courgettes 28

DESSERTS

*Strawberries, white chocolate panna cotta, black Taggiasche olives and basil

or

*Ratte potatoes, tonka bean, sabayon and redcurrants

or

Figs, Brousse du Rove, truffle honey and black Argentine truffle (supplement 5€)

Menu in 3 dishes 80€

Menu in 5 dishes (included*) 120€

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STARTERS

*Line-caught mediterranean bluefin tuna “*cru*”, mango, coffee and peanuts

*Porcini mushrooms *escabeche*, beetroot, red endive, raspberries and walnuts

Tomatoes from our garden, watercress, scamorza and pine nuts

MAINS

Grilled sea bass, Puy lentils, fennel and Jamón Ibérico

or

Loin of Lamb, aubergine, dates and anchovies, fermented lemon and mint

or

Celeriac *meunière* and green apple

OPTIONAL MAIN

Wagyu tartare, Oscietre Royal caviar, mini yellow and green courgettes 28

DESSERTS

*Strawberries, white chocolate panna cotta, black Taggiasche olives and basil

Ratte potatoes, tonka bean, sabayon and redcurrants

Menu in 4 dishes (included*) 95€

Menu in 7 dishes 155€