



GRAND FEAST TASTING MENU

Bread service and appetizers

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Oyster from Marennes with ponzu

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Duck foie gras terrine, fig chutney from Agen and homemade brioche

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Oscietra Imperial Caviar with parmentier and pistachio

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Scallop with asparagus and Jerusalem artichoke

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Gaig's cannelloni with truffle sauce

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Sea-bass and seasonal vegetables

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Roasted squab from Araiz

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Raspberry, pistachio and yogurt sorbet

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Chocolate Manjari, hazelnut praline and passion fruit

125

OPCIONAL

Assortment of artisan cheeses

10

Wine coupling

80

Price in euros. VAT included.
In case of food allergies or intolerances, please ask our staff.