



GRAND FEAST TASTING MENU

Bread service and appetizers

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Oyster from Marennes with ponzu sauce and shallot

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Duck foie gras terrine, baked apple chutney and brioche

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Oscietra Imperial caviar with parmentier and pistachio

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Scallop with citrus Jerusalem artichoke and artichokes

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Gaig cannelloni with truffle cream

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Seabass with pumpkin gnocchi and clam sauce

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Roasted squab from Bresse

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Orange, pine nuts and Opalys chocolate

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Manjari chocolate with nuts

135

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