

## MENU

CHEEK OF BALEGGO TUNA  
CELERY, WILLIAMS PEAR AND ALGAE

TROUT FROM BIRNBAUM  
CORN, LEMONKOJI AND ANISE

NORWEGIAN SCALLOP FROM RODERICK SLOAN  
PISTACHIO, PARSNIP AND WILD SAGE

OSSETRA CAVIAR  
CAULIFLOWER, MACE AND SHOYU

BRETON RED MULLET GRILLED  
CHORIZO, ARTICHOKE "BARIGOULE" AND BOUILLABAISSE

LOIN OF GALICIAN VEAL  
TRUFFLE, LEEK AND SALSIFY - SAUCE ALBUFERA

POLTING LAMB SHOULDER  
PEARL BARLEY, LETCHO, SAVOY AND LOVAGE

DESSERT OF BEETROOT  
TARRAGON AND VALRHONA CHOCOLATE

4 COURSES 178 EURO

5 COURSES 198 EURO

6 COURSES 218 EURO

7 COURSES 238 EURO

8 COURSES 258 EURO

WINE PAIRING

FOR 8 COURSES 129 EURO