

Menu Tradition and Taste

Beetroot tapioca and steak tartar

*Cream of sardine with its smoked loin, pickled
“piparra” peppers and caviar*

*Lightly sautéed seasonal natural vegetables, foie
broth and Iberian ham*

Cod cheeks with cockles and frothy shellfish sauce

*Oven-glazed duck and wild mushroom cannelloni
with potato foam and summer truffle*

The sweets to finish off

Caramelised bread sops with coffee ice cream

Our petit fours

*Chocolates, milk liquor with Armagnac
and almond financiers*

60

Our selection of butters:
salty, mushrooms, avocado and beetroot

Sourdough bread with long fermentation

* Menu available from Wednesday to Friday

The artisanal preparation of the food in our kitchen implies the proper handling of all the allergens that must be declared according to regulation (EU) 1169/2011. If you require information about each dish, please request it from our waiting staff.