

SEVEN

WELCOME APERITIF

CARROT

charcoal-grilled carrot, cashews and cardamom

EEL MILLEFEUILLE

Unagi sauce and raspberry

SCALLOP

strawberries and Champagne

LINGUINA

sea urchin, peas and cinnamon

RISOTTO

cod, tomato and vanilla

TUNA

peppers, pine nuts and mint

PRE-DESSERT

COCOA BEAN AND STRAWBERRY

PETIT FOURS

Tasting menu €95 / Wine pairing €70

FOUR

WELCOME APERITIF

ASPARAGUS

bacon jus, savory chantilly and Port

RAVIOLO

chicken, "alla diavola" sauce and mantis shrimp

IBERIAN SECRETO

blackberries and corn

PRE-DESSERT

ROSE, CARDAMOM AND RASPBERRY

PETIT FOURS

Tasting menu €75 / Wine pairing €40

OUR TASTING MENUS ARE SERVED FOR THE ENTIRE TABLE

Please inform the dining staff of any allergies and/or food intolerances.

Upon request, we can adapt certain menu dishes to a vegetarian version.

MENU A LA CARTE

STARTERS

CARROT | charcoal-grilled carrot, cashews and cardamom

| 23 |

EEL MILLEFEUILLE | Unagi sauce and raspberry

| 27 |

SCALLOP | strawberries and Champagne

| 30 |

ASPARAGUS | bacon jus, savory chantilly and Port

| 27 |

BUTTER and ANCHOVIES | oat soda bread and sweet vanilla tomato

| 27 |

PASTA COURSES

LINGUINA | sea urchin, peas and cinnamon

| 30 |

RISOTTO | cod, tomato and vanilla

| 26 |

RAVIOLO | chicken, "alla diavola" sauce and mantis shrimp

| 27 |

MAIN COURSES

TUNA | peppers, pine nuts and mint
| 40 |

MULLET "ALLA PIZZAIOLA"
| 30 |

IBERIAN SECRETO | blackberries and corn
| 35 |

DESSERTS

COCOA BEAN AND STRAWBERRY
| 15 |

ROSE, CARDAMOM AND RASPBERRY
| 15 |

BBQ PINEAPPLE AND COCONUT
| 15 |