

Tasting Menu

Burrata cheese, Persimmon, Prosciutto, Pomegranate, Pistachio

Tuna tartar, Ajo Blanco, Avocado

Seabass, Tiger prawn, Chilli and coriander risotto, Mango pico de galo

Lamb fillet, pistachio, Mango and Carrot purée, glazed vegetables

Fig leaves pannacotta, Figs Crumble, Pistachio ice cream

€75,00pp

Tasting Menu

Ceviche

Crispy Shari, Asian Steak tartare, Ajo Blanco

Stone Bass, Clams Broth Rice, Iberian Ham, Asparagus

Beef Wellington, Truffled Mash Potatoe, Glazed Vegetables and
Demi Glace

Pistachio Tiramisu, Pistachio Ice Cream

€75,00pp

Tasting Menu

Bisque, Shitake, Prawn Gyoza

Foie Gras, Port Wine and Pistachio Terrine, “Folar”, Glazed
Grapes

Stone Bass, Cauliflower Purée, Iberian Ham, Bagna Cauda
Foam, Asparagus

Oscar Beef Fillet, Crab Cake, Potato Gratin, Hollandaise
Sauce

Tonka Bean Crème Brûlé and Berries

€75,00pp

Tasting Menu

Crispy Shari, Unagi, Ajo Blanco, Sesame

Classic steak tartare

Seabass, Broccoli Purée, Gremolata Gnocchi, Cardamom
Beurre Blanc

Duck Magret, Vanilla and Coriander Risotto, Red Fruits
Sauce

“Folar” French Toast, “Abade de Priscos” Pudding, Rice
Pudding Ice Cream, Crème Anglaise

€75,00pp

Tasting Menu

Ceviche de Robalo

Terrina de Foie Gras, Porto e Pistachio, Folar, Uvas
Maceradas

Gaaroupa, Malandrinho de Limão/ Ameijoas, Crocante de
Presunto, Espargos

Bife Wellington, Puré de Batata Trufado, Demi Glace

Crème Brullée de Fava Tonka, Gelado de Chocolate

€75,00pp

Tasting Menu

Sea bass, coconut and Kaffir Lime Ceviche

Foie Gras, Porto and Pistachio , “Folar”, Confit Grapes

Stone bass, Razor Clams Broth Rice, Prosciutto Chips

Beef Wellington, Truffled Mash Potatoes, Demi Glace

Tonka Bean Crème Brullée with Belgian Chocolate Ice Cream

€75,00pp

