

MENU

Chef Alans recommendations! (*serves two people*)

6 dishes, some to share.

Shoulder Tender

Chinese cabbage / Sanbaizu / black garlic

Wild Boar

Sauerkraut / Dates / Walnut

Cod

Cavolo Nero / Guanciale / Smoked Sausage Sauce

Venison

Ossobuco / Pavé / Mushroom

Veal

grilled / Sweetbread / Celeriac / Coffee Jus de Veau

&

Cabbage

Sweet and sour red cabbage / Capers / Codium



154.00 per two persons

*When you have any dietary wishes or allergies
please inform our staff.*

CHARCUTERIE

Jámon Ibérico de Bellota (40 grams)	21.00
Jámon de Vaca Curado (40 grams)	10.50
Salchichon Iberico de Bellota (40 grams)	9.50
Morcon Iberico de Bellota (40 grams)	12.00

SPECIALS

our specials can be selected to extend your menu

Wagyu Kagoshima Ribeye A5 Tartar (70 gram)

House of Caviar "Asetra" / Dashi Vinaigrette

55.00

Brioche

Pork belly / House of Caviar "Asetra" / langoustine / bisque

39.00

Sautéed Duck Foie Gras

tarte tatin of chicoree / apple / Port sauce

32.50

Dry aged Basque Entrecote 'Txogitxu'

Shiitake / XO (200 grams)

47.50

Bread & butter Pudding

quince / vanilla ice cream

14.50

Dark Chocolate

peanut / caramel / mandarin

12.00

4 madeleines

mascarpone with lemon curd

12.50

Selection of 5 cheeses

18.50
