

MENU

Chef Alans recommendations! (*serves two people*)

6 dishes, some to share.

Shoulder Tender

Chinese cabbage / Sanbaizu / black garlic

Tarte tatin

Red Onion / Chicken liver / Morcon Iberico de Bellota

Spareribs

Anchovy / Sprouts / Parmesan cheese / Aceto balsamic

Fowl

Rouleau / Artichoke / Mushroom / Sauce of Duck Liver

Butcher's steak

From the Grill / Jerusalem Artichoke / Tarragon sauce

&

Chicory

Labneh / Granny Smith / Pumpkin seeds

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

Chorizo 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

Oxtail

Sautéed Foie Gras / 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
