

# MENU

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## **Chef Alans recommendations! (*serves two people*)**

6 dishes, some to share.

### **Veal Tartar**

Anchovy "Royo" / Feta cheese / Paprika Beurre Blanc

### **Tarte tatin**

Red Onion / Chicken liver / Morcon Iberico de Bellota

### **Sea Bass**

Antiboise / Bouillabaisse / Lardo di Colonnata

### **Beef Blade**

slowly cooked / pointed cabbage / miso / red wine sauce

### **Butcher's steak**

From the Grill / Jerusalem Artichoke / Tarragon sauce

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### **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

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## **Wagyu Kagoshima Ribeye A5 Tartar (70 gram)**

House of Caviar "Asetra" / Dashi Vinaigrette

55.00

## **Brioche**

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

42.50

## **Veal Sweetbread**

Shiitake / Jerusalem Artichoke / Cepas sauce

46.00

## **Dry aged Basque Entrecote 'Txogitxu'**

Shiitake / XO (200 grams)

47.50

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## **Bread & butter Pudding**

Quince / vanilla ice cream

14.50

## **Strained Yogurt**

White Chocolat / Mango / Citrus Sorbet

13.50

## **4 madeleines**

mascarpone with lemon curd

12.50

## **Selection of 5 cheeses**

18.50

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