

MENU

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

&

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

42.50

Duck Liver Terrine

Apple Compote / Brioche

24.50

Veal Sweetbread

Shiitake / Jerusalem Artichoke / Cepes sauce

46.00

Dry aged Basque Entrecote ‘Txogitxu’

Shiitake / XO (200 grams)

47.50

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
