

# MENU

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

6 dishes, some to share.

### **Mackerel**

Smoked & Pickled / Peanut / Cucumber Salmorejo

### **Duck Breast**

Kohlrabi / Granny Smith

### **Procureur**

Crayfish / Carrot / Lemongrass curry sauce

### **Brisket**

Peas / Runner Beans / Beurre Rouge

### **Lamb**

Sweetbread / Eggplant / Artichoke

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### **Maftoul**

Peach / Fennel / Feta



*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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## **House of Caviar “Asetra” (50 grams)**

Blini / Crème fraîche

87.50

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

House of Caviar “Asetra” / Dashi Vinaigrette

55.00

## **Artichoke**

Anchovy “Royo” / Sobrasada / Antiboise / Merx cheese

28.00

## **Brioche**

Pork belly / House of Caviar “Asetra” / langoustine / bisque

42.50

## **Dry aged Montbélairde Rib roast**

Bearnaise sauce / Chantarelle (200 grams)

44.00

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## **Strawberry**

Rhubarb sorbet / almond / Blueberry

14.50

## **Cherries & Foie Gras**

hazelnut / panna cotta

14.50

## **4 Madeleines**

Mascarpone with Caramel

12.50

## **Selection of 5 cheeses**

18.50

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