

*Mise en bouche*

Sucrine lettuce & Pedro Jiminez

*Leche del tigre*

Pike-perch yuzu, coco & Caviar Kristal Kaviari

*Carabineros de Palamos*

Bisque/plankton Hot & Cold and herb salad

*Line Deryx*

Pickled radish, miso & Melanosporum truffle

*"Méral" Squab*

Polenta, pistachios & reduced juice

*Grapefruit & Rose*

Vanilla Pavlova & almond heart

198€ (Drinks Excluded)