



## AUTUMN MENU

OLIVE, anchovy, vermouth and orange

Marinated MUSSELS

MACKEREL with pickles

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POULARDE CANNELLONI with truffle

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CORBINA FISH SUQUET, clams, razor shell and mussels

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VEAL, mushrooms and potato

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LIME, green apple, bergamot and anise

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FIGS, honey and cottage cheese

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Bread and olive oil service, water and petit fours

Price: 38€



## TASTING MENU

OLIVE, anchovy, vermouth and orange

Marinated MUSSELS

MACKEREL with pickles

BOMB with anemone

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DUCK LIVER MICUIT, sweet corn and bourbon

MARINATED SARDINE, dry tomato, Idiazábal cheese and basil

TUNA, seaweed and roasted pepper juice

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BABY CALAMARI, chick peas, tripe and turnip

PIG TROTTERS, roasted peppers, red sausage and garlic mayonnaise

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TURBOT, cauliflower and chard

LAMB, smoked aubergine and goat cheese

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LIME, green apple, bergamot and anise

HOME MADE JUNKET, pumpkin and mandarin

CHOCOLATE, bread and olive oil

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Bread and olive oil service, water and petit fours

Price: 65€