
MENÜ

Amuse bouche

Red Prawn

Variation of Tomato | Black Garlic

2022 Albariño „Lias Finas“ – Attis Bodegas Y Viñedos, Rias Baixas

Wild-caught turbot

Beurre Blanc | Watermelon | Parmesan | Garganelli

2020 Bourgogne blanc „Le Clos du Château“ – Domaine de Montille, Burgundy

Sweetbread and Tongue of Veal

Nasturtium | Artichoke

2010 Dido blanc – Venus la Universal, Montsant

Lamb from the Stotz nomadic sheep farm

Loin | Shoulder | Beans | Bell pepper

1981 Château Haut-Batailley – Pauillac, Bordeaux

Apricot tart

rosemary ice cream | apricot sorbet

2003 Riesling Spätlese – Weingut Schloss Vollrads, Rheingau

Cheese selection by Maître Antony

1997 Malvasia – Justino's, Madeira

Petits Fours

Menu in 6 courses

177 €

Menu in 5 courses

158 €

Winepairing 6 courses/5 courses

92 €/85 €