

MENU

Appetizer

Steamed brioche with St George Mushroom

"The World" Japan, Peru, Korea, Mexico, Thailand



Starters

Apple and foie timbale 30,00€

Apple compote, almonds and vanilla oil. Cured and smoked duck breast, Granny Smith apple salad, pickled onion, duck sauce and duck cracklings. Duck *xuixo* with hoisin sauce.

Eel with cherries 28,00€

Smoked eel brandade with cherry gazpacho, pickled celery, cherry mole, red onion and purple shiso.

Salt-baked white asparagus with scallops and grapefruit 30,00€

White asparagus cooked in salt with marinated scallops, white asparagus dashi, almond, sakura vinegar and mirin, and grapefruit albedo.

Cold zucchini and pistachio cream with shrimp 28,00€

Zucchini and pistachio cream, zucchini blossoms stuffed with fig-leaf curd, shrimps cured with lime and katsoubushi vinegar, fig-leaf oil and pumpkin seeds..

Fish

Sea Bass with Chablis 38,00€

Low-temperature confit sea bass, Chablis sea bass sauce, sea bass pilpil with fennel, Granny Smith apple compote, mushroom foam, confit leeks, and seasonal truffle.

Mediterranean sole 45,00€

Char-grilled sole. Emulsions of green olive, pine nuts, orange, bergamot and fennel. Caramel with extra virgin olive oil, pine nuts, orange peel jam, flowers and fennel.

Low-temperature turbot with fennel and bergamot 40,00€

Turbot cooked at low temperature, creamy fennel sauce, pickled lemon, fresh fennel and bergamot salad, fennel-seed oil and anise shoots.

Meat

Suckling pig with pig's trotters and sea cucumbers 40,00€

Suckling pig ribs cooked at a low temperature, boneless and with its crispy skin, stew of pig's trotters and sea cucumbers, artichoke with minced garlic, parsley and hazelnuts.

Grilled pigeon 55,00€

Pigeon breasts cooked in butter, pigeon legs stuffed with pot meat with ribbons of fine crispy potatoes on a stew of pigeon sauce and its parfait, onions and herb sauce.

Poularde brioche 38,00€

With foie gras, seasonal truffle, poulardeparfait and fresh herb sauce.

Desserts

Old book 16,00€

Earl grey tea custard, lemon jam, lemon jelly, Earl grey jelly, muffin, toasted powdered milk, filo pastry crisp, muffin mousse with lemon mesocarp, glazed cinnamon cream, printed crispy rice paper and old book essence

Lactic dessert 16,00€

Ripollesa sheep's milk "dulce de leche", sheep's milk ice cream, sheep's curd foam, sheep's yogurt, guava, crunchy sheep's milk and cotton candy.

Chocolate Anarkia 16,00€

Cake, caramel, sauce, ice cream, foam, creams, nougat, crunch, shots, water and jellies, all made with chocolate from our *Casa Cacao bean to bar*. Sugared cocoa glue and chilli oil.

Trip to Habana 16,00€

Cigar ice cream with chocolate, mint granita, lime gel, rum candies, fresh mint leaves.