

fernandõ.

Salt Baked White Beetroot

Smoked Eel, Mozzarella di Bufala, Tarragon

Raw Local Fish

White Grape, Almond, Kombu, Black Olive Condiment

Suquet Of Squid

Coco de Paimpol Beans, Jamón Ibérico, Red Pepper

Comté Agnoltti

Cévennes Onion Consommé, Pickled Lemon, Sourdough Praline

Ibérico Pork

Black Garlic, Japanese Aubergine, Green Peppercorn Jus

Local Wild Fish

Kabocha Squash, Pumpkin Seed Miso, Smoked Fish Beurre Blanc

Guinea Fowl Breast

Razor Clam, Kohlrabi, Vin Jaune

Dry-Aged Beef Sirloin

Baby Gem Lettuce, Horseradish, 'Persillade'
(Supplement of 20 euros per person)

Yogurt Parfait

Spiced Plum, Almonds, Wild Flower Honey

Yuzu Ganache

Bay Leaf, Olive Oil

€85

Cinco Jotas 100% Ibérico Paleta €30

Cinco Jotas 100% Ibérico Jamón €45

Cheese Course €20