

# 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

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## **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)*

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## **Caraibe Chocolate**

Walnut, Cepes, Mint

## **Yuzu Ganache**

Bay Leaf, Olive Oil

€85

**Cinco Jotas 100% Ibérico Paleta €30**

**Cinco Jotas 100% Ibérico Jamón €45**

**Cheese Course €20**