

Appetizers

Guillardeau Oyster Num.5 (origin France)

Puffed panipuri with old beef steak tartare and its perfect dressing

Refreshing and exotic peach aguachile with braised lobster

Mains to taste

Roast beef with cumberland sauce, based on exquisite red fruits Biscayan-style sea urchin hake with Mediterranean glasswort

Sweet ending

Candied strawberries with Sichuan pepper, orange blossom water yogurt and fig ice cream

Petit Fours

Winery included
Bottle of Agustí Torrelló Mata Rosé cava

55,00€ per person VAT INCL.

