



Tasting menu

Foie micuit apple and vanilla

Cold coconut curry soup, pickled Galician razor

Red shrimp cannelloni with bisque and orange

Grilled monkfish, black olive and parsnip with basil

Veal shank at low temperature, Peruvian gratin and Modena sauce

Strawberry textures, pistachio and cardamom

Osmosis chocolates

TYPE OF MENU

** Short Menu: This menu without the foie entree or the dessert chocolates. 48€*

** Long Menu: This menu. 60€*

** XL Menu: This menu plus another main course and the assortment of cheeses 72€*