

osmosis

TASTING MENU



Foie micuit apple and vanilla

Peas “salmorejo” with apple and scalop

Stingray fish with smoked cream and mytake

Squid rice with black garlic and orange

Back lamb rosemary crumber and figs with moscat

Yogurt Ice Cream, basil and yozu

Osmosis chocolates



Midday Menu (3 courses) 28 € *

Menu C (5 courses) 48 € / 68 € with pairing

Menu L (7 courses) 60 € / 100 € with pairing

Menu XL (9 courses) 72 € / 120 € with pairing



** Drink not included*

The dishes on this menu may contain allergens. Please let our staff know if you have intolerances or allergies at the time of taking note.