

dinner with fish & meat

€78,- pp

•
brioche . Taggiasche olives . Arbequina verda .
cornflower . ñora pepper

••
hamachi . kumquat . red cabbage . bergamot .
physalis . meat radish . plum . yuzu . citrus african .
wasabi

•••
leek . algae powder

••••
anchovies . semolina . seaweed salad . samphire .
dulce seaweed . beurre blanc

•••••
venison . parsnip . lime . buckwheat . cabbage .
broccolini . Ruby port

dessert

sweet €10,- | cheese €14,-

paired drinks

alcoholic €48,- | botanical €36,-

vegetarian dinner

€78,- pp

•
brioche . Taggiasche olives . Arbequina verda .
cornflower . ñora pepper

••
kombu . shitake . daikon radish . sesame oil .
soy sauce

•••
leek . algae powder

••••
semolina . seaweed salad . samphire .
dulce seaweed . beurre blanc

•••••
girolles . cepes . button mushrooms . sake .
fennel seeds . wasabi . saffron . winter purslane .
dahlia flowers . egg yolk

dessert

sweet €10,- | cheese €14,-

paired drinks

alcoholic €48,- | botanical €36,-