

SEPTEMBER MENU

PAIRING TASTER MENU

Amuse-bouche.

Marinated trout tartare with tender garlic scapes and roasted pepper jus.

Marinated quail in emulsion with salt cured mackerel.

BLANCO ALEJAIÉN CRIANZA 2016.

Homemade foie gras with black pepper and textured peach.

Organic kitchen garden tomato.

DEHESA LA GRANJA 2013.

Cod cheeks and Tudela artichokes with Piparra pepper velouté.

Oxtail cannelloni with fondant potato and meat juices.

TINTO PESQUERA RESERVA 2012.

Aniseed melon with Greek yoghurt ice-cream.

Chocolate fondant with citrus ice-cream.

MASSOLINO MOSCATO D'ASTI 2018.

Mineral water and coffee.

**Prior booking required and subject to availability.*

€60
PER PERSON
VAT INCLUDED

