ENGLISH MENU

Amuse

Cone with salmon mousse and pistachio &
an oyster with red wine vinegar

Starter

Rillette of sea bass
Red pointed cabbage pickled in rose water • black garlic mayonnaise • coral tuile • pomegranate seeds

Soup

Sweet pointed pepper soup
Basil foam

Entremet

Ravioli with scallop
Halibut • spinach • shellfish sauce

Spoom

Grapefruit sorbet
Cava

Main course

Veal entrecôte
Prawns • parsnip cream • truffle risotto croquette • sugar snaps • port jus

Dessert

Ruby and caramel chocolate duo cake
Red fruit gel • pistachio ice cream