

J. G. ...

R. Diego





DEGUSTATION MENU

SNACKS & APPETISERS

THREE OYSTERS
LOUIS OUR WAY
(ESCABECHE, ESCALONS WITH ALSACE WINE AND SUQUET)

SEPIA CANNELONI WITH TOMATO SALPICÓN,
COAST SEAFOOD, MAYONNAISE OF YOUR
CORAL, BLUE TOMATO WATER AND MARINATED SEAWEED

RAMEN SOUP OF FISH AND
SHELLFISH OF THE MEDITERRANEAN

FARMHOUSE EGG WITH POTATOES,
LOBSTER AND SAUCE FROM CHILLI CRAB

OUR FRYING IN CRISPY PANKO WITH ALIOLI
MOUSSE AND ROMESCO SLIGHTLY HOT SPICY

SHABU-SHABU OF BEEF AND IBERIAN
PREY TO THE THREE SAUCES

PEACH WITH WINE 2018

HONEYCOMB WITH MATO ICE CREAM
AND CHIBOUST FROM ROSEMARY

PETITS FOURS

PRICE: 82.00 €
(VAT INCLUDED)

OUR DESIRE IS TO ACHIEVE THE GREATEST POSSIBLE HARMONY AT THE TABLE AND FOR THIS REASON WE
ONLY SERVE OUR MENUS WHEN THEY ARE CHOSEN BY ALL THE DINERS AT A TABLE