R. de Diego

WINE PAIRING SPECIAL MENU

THURSDAY JUNE 20 (NOON ONLY)
CREATIVE CUISINE

SNACKS AND APPETIZERS
CAVAS HILL BRUT RESERVA 30 MESES
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COLD CHERRY SOUP WITH LOBSTER
MALLOL DE BIANYA 2023 100% CHARDONNAY DE LA GARROTXA
****

COASTAL PRAWN TARTAR, AVOCADO
AND PISTACHIO ROYAL, APPLE AND CELERY AND LIME SORBET
VIONTA BOSQUE DE FUSCALLO 2021 RIAS BAIXAS
****

EGG FLOWER WITH BELUGA CAVIAR,
RED SHRIMP, PARMENTIER AND ITS CRUNCHY
CHAMPAGNE ABELÉ BRUT AOC CHAMPAGNE
****

ANEMONES RICE WITH ESPARDEÑAS
AND LEMONGRASS AIOLI
ORUBE SELECCIÓN DE FAMILIA DOC RIOJA
****

SEA AND MOUNTAIN OF IBERIAN
TROTTERS WITH CRAYFISH
VALDUBON X (13 EDITION) DOP RIBERA DE DUERO
****

TANGERINE ICE CREAM CUT
****

PEACH, WHITE CHOCOLATE, VIOLET, RED FRUITS,
ALMOND ICE CREAM AND BERGAMOT
CAVA HILL COL.LECCIÓ PRIVADA 2020
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PETITS FOURS

MENU PRICE

125,00 €/PERS

(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