

J. G. ... 1988

R. Diego





GASTRONOMIC MENU SPECIAL 40TH ANNIVERSARY

SNACKS AND APPETIZERS

THAI GREEN PAPAYA SALAD
WITH PRAWNS

OR

SEA BASS CEVICHE WITH CELERY
AND LIME ICE CREAM AND SHRIMP

GOLDEN RICE WITH LANGOUSTINE
AND SOFT ALIOLI

OR

PRAWN, BEETROOT
AND SMOKED EEL

THAI FISHERMEN'S ROMESCO
WITH BLOND MONKFISH, RAIL CLAM

OR

PUFF PASTRY STUFFED WITH FOIE GRAS
WITH PORT AND TRUFFLE SAUCE

THAI RICE PUDDING

OR

SOUFFLE OF CHOCOLATE

PETITS FOURS

MENU PRICE

65,00 €/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