



Menu €110
Additional cheese course €18
Additional Wine Pairing €80

Blue fin tuna
Tomato, Mint, Anchovy

Or
Caviar
Marinated Pink Shrimp, Ginger, Crème Cru
Supplement €65

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Sea Urchin
Aquerello Rice, Cuttlefish, Fennel

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Pink snapper
Vin Juane, Iberico Ham, Black truffle

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"Hunter Chicken"
Sauce Albufera, Young Lettuce

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Araguani Chocolate
Sourdough, Sea Salt, Caramel

Please advise us of any allergies or dietary requirements

18% VAT is included
A discretionary 10% service charge will be added

Please note that we are unable to accommodate vegan menus or menus free from milk protein.



Menu €175

Additional cheese course €18

Additional Wine Pairing €110

Caviar

Marinated Pink Shrimp, Ginger, Crème Cru

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Oyster "Bavarois"

Buratta, Oyster and Cuttlefish Vinagrette

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Mackerel Escabeche

Ajo Blanco, Green Almond, Clam

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Foie Gras

Black truffle, Amalfi Lemon, Timut Pepper

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Black Spotted Bream

Collanata Lardo, Sauce Matelote, Ginger Emulsion

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"Hunter Chicken"

Sauce Albufera, Young Lettuce

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Yoghurt Sorbet

Champagne, Verbena, Olive Oil

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Arguani Chocolate

Sourdough, Sea Salt, Caramel

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