

Menú

FIN DE AÑO

STARTER

Mango gazpacho with sea urchin caviar and León cured beef

Crab bisque with its rouille

Smoked and pickled fish salad (salmon, cod, grouper)

MAIN COURSE

Stuffed hake paupiettes with seafood and vegetables in green sauce with clams

Roast suckling pig terrine, its juice reduction with hoisin, apple purée, and crispy purple potato

POSTRE

Chocolate and fruit passion '25

WINES

Analivia Verdejo Selección (White D.O. Rueda)

Arnegui Crianza (Red D.O.C. Rioja)

CAVA

Fontallada Brut Nature

155€

Menu subject to change without notice