

STARTERS

Mushrooms, egg and truffle		€ 12.00
Thai style pancetta		€ 13.00
Marinated chicken, udon noodles and vegetables		€ 14.00
Pressed slow-cooked meat, white prawns and quince		€ 14.00
Cod and potato emulsion with marinated partridge		€ 15.00
Artichokes, almond alioli and vanilla		€ 15.00
Spicy tuna tartare topped with a fried egg		€ 16.00
Homemade duck liver foie with truffle bread		€ 23.00

VEGETARIAN

Vegetable gyozas (6 pc.)		€ 8.00
Seasoned tomato salad with avocado		€ 12.00
Pickled cauliflower salad		€ 12.00

FISH

Meagre, celeriac, pumpkin and black garlic		€ 21.00
Hake, citric fish stock with beans and squid ink crisp		€ 22.00
Glazed tuna back cheek, Thai salad and Robuchon purée		€ 28.00

MEAT

Beef cheek in XO and pineapple sauce, aubergine		€ 22.00
Marinated Iberian pork filet with potato and cheese		€ 23.00
Char-grilled beef tenderloin with black garlic and Guinness		€ 31.00

SIDES

Basket of French fries		€ 6.50
Bowl of stir-fried vegetables with sesame		€ 6.50
Serving of bread with oil		€ 1.50

DESSERTS

Extra mature cheese tart		€ 8.00
Chocolate, fig and pistachio		€ 8.50
Miba carrot cake		€ 8.50