

Stables Menu

Fried oyster, juniper cream and coriander

Artichoke, pickled rabbit juice, black garlic and thyme

Stewed snails, saffron, potato, mint and cayenne

Vegetal bone-marrow

Crayfish, "candeal" bread soup and almonds

Cod, fried pepper and seeds

"Crapaudine" squab, salted beetroot and coffee

Roasted suckling pig, pumpkin, seeds and acidulated cardamom cream

Cheese

Roasted apple Ice-Cream, roses and spices

Wine nuances

Menu 160 €

Wine Pairing 75 €

VAT included

According to the Spanish law 126/2015 this establishment has available information about allergies and intolerances

Menus to be enjoyed by the whole table

Sacristy Menu

Laminated foie mi-cuit, polen sabayon, carrots and ginger

Seasonal mushrooms, vegetal juice and pine bud bread

Cauliflower cream, tender peas, "Ibéricos" and lime

Scorpionfish with the sauce from its bones and zuchinni

De-boned babylamb, sheep milk curd and laurel

Cheese

Peach, elderflower, pink pepper and Modena vinegar

Black trumpet ashes, smoked milk and hazelnuts

Menu 140 €

Wine Pairing 75 €

VAT included

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Menus to be enjoyed by the whole table