TASTING MENU

Vilanova red prawn croquette with its seared tail

Courgette flowers with *recuit* cheese, parmesan, lemon and basil

Grilled wild turbot with parsnip and *bimi*

Lamb shoulder with sage *parmentier* and chanterelle mushrooms
Or
Suckling pig terrine with melon and a hint of black garlic

Peanut financier with coffee, lemon sorbet and coffee foam

Gluten / Pork / Dairy / Nuts / Veggie / Egg

75€ per person
Drinks not included

Wine Paring Option 40€

Please inform us if you have any allergies or dietary intolerances. Our chef can propose an alternative to each dish to suit your requirements.