



Menu

SNACKS

- Mini Brie cheese and caramelized onion empanadas
- Meat empanadas
- Mini burger, gouda cheese, tartar sauce
- Sourdough pizza with mozzarella and tomato
- Ham and cheese toasted sandwich



MENÚ

SNACKS

- Selection of 2 cheeses
- Selection of 4 cheeses
- Parma ham

STARTERS

- Mollet egg, bean and mint purée, goat cheese, fat bread
- Grilled octopus, celeriac purée, peppers jam, turnip salad, dill, sesame



MENÚ

STARTERS

- Grilled sweetbread, acid apple purée, glazed beetroot, apple pickles
- Seasonal vegetables soup, brioche bread
- Green leaves, roasted avocado, fried cheese and eggplant salad with curry vinaigrette
- Cauliflower taboule, eggplant "escabeche" purée, nuts, huacatay oil



MENÚ

SALADS

- Caesar salad:
 - .Natural
 - .Chicken
 - .Smoked trout
 - .Shrimp

MAIN COURSES

- Aberdeen Angus tenderloin, pumpkin purée with black garlic butter and herbs
- Catch of the day, leek and coconut purée, roasted leeks, fumet and lime air
- Field chicken breast, rosemary and lemon green yogurt, chard ragout, and chard, fennel, dill and goat cheese salad



MENÚ

MAIN COURSES

- Vegetable curry with coconut milk, cilantro, lime and jasmine rice
- Spinach pappardelle, cauliflower, organic yolk
- Risotto, roasted peppers, grilled haloumi cheese, pepper jam

DESSERTS

- Chocolate:
Chocolate éclair, hazelnut gianduja, custard chocolate cream, chocolate cream



MENÚ

DESSERTS

- Frozen macarons:
Frozen macarons tasting: banana split,
70% chocolate, raspberry
- Tropical:
Tropical éclair, custard coconut cream,
passion fruit gelly, coconut cream.
- Pistachio cookie, pistachio praliné,
starwberries, pistachio ice cream,
raspberry cream.
- Cheesecake, black sesame and white
chocolate cream, ginger gelly,
fresh lime and marshmallow matcha.