



SPRING MENU

Avocado curry hummus presented in a cocktail glass with basil oil, black olive crunch, and seasonal sprouts.

Seasonal peas with clams, black pudding, coconut foam, trout roe, seasonal mushroom vinaigrette, and pea sprouts.

Gratin-style "patata brava" with homemade allioli mayonnaise and homemade brava sauce dots and seasonal sprouts.

XL scallop with foie gras soup with PX, roast lamb jus, and sweet wine confit apple cubes.

Whole roasted beef tenderloin with butter, garlic, and rosemary, oven-finished to perfection, with its sauce, a garnish of blanched and sautéed mini vegetables, and herb hollandaise sauce with lime zest.

Lemon

Lemon sponge, almond and citrus crunch, lemon cream, and yogurt mousse accompanied by fresh mango, white chocolate soil, and tropical fruit coulis.