

ATLANTIC EXPERIENCE

LUNCH SERVICE: Choose 2 starters + 1 main dish + 1 dessert

COLD STARTERS

Alaska salmon, aji-panca tiger milk and red onion

Tuna Tataki in marinaded kabayaki with canarian sweet and sour red mojo and truffled celery

Salad of burrata, salmorejo granita and ibérico ham

Confit white asparagus, saffron cream, codium seaweed and parmesan texture

HOT STARTERS

Octopus with potato parmentier, paprika oil and paprika soil

Foie, caramelized apple, raspberry and hazelnut

Fake crispy lasagne with ibérico pork secreto and coconut bechamel

Rib of beef chunks with confit figs and polenta

MAINS

Turbot from the jospier oven with citrus beurre blanc and glazed vegetables

Rice with lobster and cuttlefish (dry or creamy)*

Rice with lobster*

Rice with partridge, foie and brussels sprouts*

Lamb shank

DESSERTS

4 Cheese cake, red berry coulis and almond soil

Dark chocolate coulant with white chocolate centre and chocolate ice cream with violet

Apple tarte tatin from the jospier oven with almond nougat

Lemon Pie with mango and passion fruit

€53

Includes VAT. First bread service included. Drinks not included

*Rice dishes served for a minimum of two people