

# a

## RESTAURANT

### MENU

#### BREADS

🕒 Fougasse with Provençal herbs and tomato pesto **G - D - N**

Chusco traditional country bread with arbequina olive oil **G**

#### APPETIZERS

🕒 Normandy Oyster N2 natural (1 pc) **ML**

🕒 Selection of artisan cheeses (125 g) **G - D - N**

🕒 Iberian acorn-fer ham

🕒 Dry-cured beef with smoked almonds **N**

Brioche with spider crab, coral mayonnaise and chives (2 pcs) **G - D - C - SL - E**

🕒 Smoked cod croquette with roasted garlic mayonnaise (1 pc) **G - E - D - F**

🕒 Roast chicken croquette (1 pc) **G - E - D - SL - CE**

Anchovies with smoked butter **F - D - SL**

Crunchy potato and nori taco, red prawn and Espelette pepper **C**

Spicy duck gyozas with chicken and rancio wine jus **G - E - CE - SL**

#### LIGHTS

🕒 Roasted leeks with dry-cured beef and truffled egg yolk **SL - E**

🕒 Thin-crust pizza with artichoke cream roasted eggplant and confit Duroc pork belly **G - D**

Langoustine carpaccio with lime and tarragon **C - G**

Otoro tuna belly with ponzu, kimchi mayonnaise and crispy puffed rice **F - S - E - SL**

Lobster ravioli with bisque, vegetable mosaic and green apple **C - SL - CE - G - D - E**

Charcoal beef tartare with soy-marinated egg yolk and crispy potato **E - M - S**

#### STRENGTHEN

5.- Grilled red pandora with saffron sauce, cockles and potato gnocchi with chlorophyll **F - D - ML - SL - CE - G**

5.- Miso-marinated and braised croaker 26.- with carrot and ginger purée, Madras curry and coconut sauce **F - S - D**

5.- Squid casserole parmentier ravioli and Iberian jowl veil **ML - SL - CE - C - F**

16.- Creamy cuttlefish and monkfish rice 25.- with spring garlic **F - ML - C - CE - SL - E**

26.- Duroc pork sausage with Catalan "butifarra del perol", potato parmentier and yellow chili **D - CE - SL**

9.- Oxtail tatin with caramelised apples 24.- **G - CE - SL - D**

4.- Grilled rib-eye steak (400 g) 50.-

#### SWEET TALK

🕒 Vanilla foam 8,5.- toffee-coated brioche **G - D - E**

16.- Mi-cuit (15 min) dark chocolate with sour cream **G - D - E**

16.- Red berry salad with creamy cheesecake **D - G - E**

White chocolat and pistachio coolant with ice cream **G - D - E - N**

16.- Carrot and orange cake with citrus and vegetable ice cream **G - E - D - SL**

#### 🕒 SERVED ALL DAY

We have several dishes available from 12 noon to 11:00 pm  
10% surcharge on the terrace

G = Gluten N = Nut C = Crustacean CE = Celery M = Mustard  
E = Egg SS = Sesame F = Fish SL = Sulphit P = Peanut  
ML = Mollusk S = Soy D = Dairy L = Lupin