

## Market Menu

White asparragus cooked in white chocolate with oyster mayonnaise, romesco praline and trout roe plus a 'chipa' of blue cheese

Light pickled market fish, confit squid and pickles

Whiskey **beef fillets** with cumin-spiced carrots

Refreshing **cocktai** 

Caramelized 'Torrija' with mandarin and carrot sorbet

Wind fritters with caramel spread

Artisan **cheese board** with jams, nuts and fresh fruit (supplement 15€)

65€

(VAT included)

Menus may be modified due to availability of seasonal products.