

# SUMMER FLAVOURS GOURMET TASTING MENU

## TAPAS

*Seaweed strudel*

*Rock mussels in beer escabeche marinade*

*Dried, salted tuna airbag with almond cream*

*Cone with fried egg mayonnaise and potatoes*

*Foie gras puff pastry*

*Mackerel pizza pie with basil*

*Octopus stew croquette*

## MENU

*Poultry consommé with fresh anchovies in brine*

*Tomato salad with tartare of tuna and olives from Aragon*

*Herb marinara with sea bream and black garlic*

*Twice-cooked acorn-fed duck with peach*

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*European artisan and fermier cheese cart selected by Toni Gerež*

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*Apple soup and sorbet, basil, yoghurt and wasabi*

*Sacher sponge cake with cocoa mousse, apricot  
and chocolate ice cream with milk and rosemary*

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*Petir-fours*

**79,00**

*This menu will only be served to the entire table*

*Optional wine pairings, water and coffee*

*(additional) **21,00***

*In compliance with UE, please ask the maître for a list of allergens.*