



## TASTING MENU

Cylinder of crispy caramelised onion  
and croquette foam "4, 5"

Blinis and Sturgeon Caviar "4, 5, 7, 9"  
(Caviar Beluga Amur Iranian Method)

Sirloin and marrow tartar, soy sauce marinated  
egg yolk and mustard spheres "1, 2, 4, 5"

Clams, plankton carbonara and crispy bacon "3, 5"

Turbot loin cutlets covered with celeriac  
and roasted garlic "4, 9, 11"

Beef Cordon-bleu, Idiazabal cheese, potato risotto,  
death trumpets and mushrooms "4, 5, 7"

Villa Antilla apple tart  
Red fruit, dry ice and meringue "4, 5"

(Full tables. Maximum time 14h00 / 21h00)



## TASTING VEGETARIAN MENU

Crunchy onion cylinder stuffed with roasted garlic

Roasted broccoli on seasonal vegetable cream

Low temperature artichoke with saffron aioli

Pumpkin cream, sautéed apple and wort gelatin

Garden of vegetables, fried quinoa and roasted cashew garlic

Low-temperature egg, truffle parmentier and mushrooms

Apple tart Antilla village

Red fruits with meringue milk

(Full tables. Maximum time 14h00 / 21h00)