

Tasting Menu

Complete tables. Deadline 2pm / 9pm

Crab panipuri

with avocado, lime juice and sour cream

Txuleta carpaccio

Yuzu pearls and mustard caviar (2,14)

Almond cream with red prawns

Basil and truffle oil emulsion (8,10,14)

Octopus on the flame

Smoked oil, potato foam and roasted garlic aioli (3,4,5,14)

Bluefin tuna taco

Pistachio coating, sautéed saffron and kimchi emulsion (3,4,8,9,11,14)

Angus cheek

Truffled parmentier, foie gras escalope and cheek juice (4,11,14)

Ying-Yang

White chocolate and citrus hemisphere – chocolate and hazelnut hemisphere (1,4,8,14)

Vegetarian tasting menu

Full tables. Cutoff time: 2pm / 9pm

Crispy onion roll

Stuffed with roasted garlic

Roasted broccoli

on seasonal vegetable cream sauce
season

Artichoke cooked at low temperature

with saffron aioli

Pumpkin cream

sautéed apples and grape jelly

Vegetable garden

fried quinoa and roasted garlic with cashews

Low-temperature egg

Truffled parmentier and truffled mushrooms, foie gras escalope and
veal cheek jus (4,11,14)

Villa Antilla apple tart

Red berries with meringue cream