



Green Courgette Ravioli with Cheese and Iberian Ham

Sautéed Shiitake Mushrooms and Asparagus with
Snout & Pig's Ear's Fried Terrine

Tuna Tail Wontons Bourguignon Style with Dark
Vegetable Consommé and Katsoubushi

Lacquered Sea Bass with Meunière of
"Manteca Colorá" (Red Lard) on Roasted
Sweet Potato and "Tiger's Milk" Foam

Marinated Venison Loin with Sautéed Chanterelle
and Black Trumpet Mushrooms with Garlic

Apple Strudel with Vanilla Ice Cream and Pecan Nuts

Price: 60 € (VAT Included)

Beverages not included

