



#### TO START

Gillardeau oyster n° 2 with fennel gel, sour apple, and basil

Grilled scallop with potato parmentier, Iberian pancetta, and Porto sauce

#### FIRST COURSE

Millefeuille with "Sarrade" foie gras micuit, sour apple, fig compote, and Pedro Ximénez reduction

# FISH

Wild turbot grilled, accompanied by sweet potato parmentier and sautéed baby vegetables

### MEAT

Magret of duck from Empordà with Porto sauce, red fruits, potato millefeuille, and baby vegetables

### PRE-DESSERT

Daiquiri sorbet with lemon gel, sugar cane, and rum

# DESSERT

12 textures of Valrhona chocolate with hints of licorice and black beer

Coffee and petit fours

Sant Pere

60€