



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€