

untitled...

tomatoes in sauce... aromatic herbs and caper bottom.
confit endives, croquant leaves dressed with walnut and citrus fruits.
caramelised red onion and "verdinas" lentils stock.
fleshy grilled root, rustic bread soaked in a seafood jus and red wine.
roasted colt chunk with red garlic casein.
black olive ashes, on a casein of aromatic herbs and liquorice ice cream.
pure chocolate from Venezuela and spicy sand of marzipan.

€70,00 + v.a.t. (served for the whole table)