

BLOSSOM



◆ HUMMUS AND YOGURT TARTLET WITH TOASTED PUMPKIN SEEDS.

◆ AGED CORVINA WITH KIMCHI, ROE AND PICKLED TURNIPS.

◆ BULGOGI AND BLACK GARLIC EMULSION.

◆ ——— *Non-alcoholic aperitif.*

◆ SILVER SNAPPER CEVICHE WITH YELLOW PEPPER SAUCE, AVOCADO, SWEET POTATO, CORIANDER, WILDFLOWERS AND CHICKPEA CHIPS.

◆ ——— *White wine - Torrontés.*

◆ ROASTED SCALLOP WITH VANILLA SCENT, HAZELNUT BROWN BUTTER EMULSION, CREAMY SWEET POTATO PUREE AND TOASTED MACADAMIA NUTS.

◆ ——— *White wine - Albariño.*

◆ RICOTTA AND PAYOYO CHEESE GNOCCHI, CREAM OF MUSHROOMS AND MORELS WITH THYME PERFUME.

◆ ——— *Organic Cava - Brut Nature.*

◆ DUCK BREAST, ROASTED CELERIAC CREAM, GLAZED ONION, GARLIC AND ALMOND PRALINE, PEDRO XIMÉNEZ WINE SAUCE.

◆ ——— *Red wine - Tempranillo.*

◆ ANGUS SIRLOIN, BEEF JUS WITH THYME, PICKLED MUSHROOMS, DUXELLE CREAM, PICKLED BEETROOT IN WINE VINEGAR, CRISPY KALE.

◆ ——— *Red wine - Blend.*

◆ RASPBERRY AND CHOCOLATE

◆ CHOCOLATE, SPICES AND KUMQUAT JAM

◆ CARAMELIZED APPLE PEARLS, CHAMOMILE ENGLISH CREAM, ACIDULATED CHEESE, COMPOTE & CRUMBLE

◆ ——— *White wine - Moscatel.*

WINE PAIRING, WATER & COFFEE INCLUDED – 125 PER PERSON

NON-ALCOHOLIC PAIRING OPTION – 115 PER PERSON

OPTION WITHOUT PAIRING – 100 PER PERSON

TASTING MENU

"You can't forget about the good ingredients. Without good ingredients, there is no cuisine.
There's no such thing as a big or small kitchen, there is only good cuisine"

Paul Bocuse, Chef of the century.



DISHES

- SILVER SNAPPER CEVICHE WITH YELLOW PEPPER SAUCE, AVOCADO, SWEET POTATO, CORIANDER, WILDFLOWERS AND CHICKPEA CHIPS. 24
- RICOTTA AND PAYOYO CHEESE GNOCCHI, CREAM OF MUSHROOMS AND MORELS WITH THYME PERFUME. 24
- FERMENTED WHITE ASPARAGUS, PARMESAN FOAM, LILIACEAE CREAM AND TENDER FAVA BEANS. 24
- ROASTED SCALLOP WITH VANILLA SCENT, HAZELNUT BROWN BUTTER EMULSION, CREAMY SWEET POTATO PUREE AND TOASTED MACADAMIA NUTS. 24
- GRILLED CATCH OF THE DAY, CAULIFLOWER CREAM WITH COCOA BUTTER AND KIMCHI. FISH FUMET, CREAM, STEMS, PARSLEY OIL, ROE & FERMENTED LEMON BUTTER. 25
- ANGUS BEEF SIRLOIN, BEEF BROTH, PICKLED MUSHROOMS, DUXELLE CREAM, PICKLED BEETROOT IN WINE VINEGAR, CRISPY KALE. 28
- DUCK BREAST, ROASTED CELERIAC CREAM, GLAZED ONION, GARLIC AND ALMOND PRALINE, PEDRO XIMÉNEZ WINE SAUCE. 25
- LOBSTER TAIL WITH CLARIFIED BUTTER, RED CURRY CREAM, WHITE ASPARAGUS AND PEANUT PRALINE, FERMENTED ASPARAGUS YOLKS AND ROE. 42



DESSERTS

- CARAMEL APPLE PEARLS, CHAMOMILE ENGLISH CREAM, ACIDULATED CHEESE, COMPOTE & CRUMBLE. 9,5
- CHOCOLATE GANACHE, RED FRUITS SYRUP, SEASONAL FRUIT JAM & CRUMBLE. 9,5

Please ask your waiter if you require any information regarding allergies or intolerances.

DISHES & DESSERTS

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