

Fine dining menu

**Wild salmon ballotine, grilled scallop
coriander cabbage, soya emulsion, cucumber foam**

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**Oxtail broth, smoked foie gras
borretano, pistachio, apricot**

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**Monkfish, crispy olives
barley risotto, chantarelles, vanilla-vinaigrette**

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**Duck bresat, fava beans , rhubarb
Silver onion, carrot puré, port wine reduction**

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**Monte Enebro, spicy crunch
rosemary cream, salted almonds**

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Melon variation

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**Chocolate fudge
strawberry, milk jelly, liquorice**

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5 courses 598

7 courses 698