

# BISTRONOMY

## Seasonal tasting sample menu

### Bread course

Homemade sourdough bread  
dip made with spiced almonds baked in wood oven & anchov

### Organic strawberry gazpacho

blowtorched & cured mackerel seasonal vegetable garnish

### Saus vide poached hen's egg yolk

Jerusalem artichoke foam, parmesan, truffle

### Seared wild Corvina

seafood bisque and baby carrot

### Eco Beef fillet from Gerona

organic celeriac and red wine sauce

### Belgian chocolate in 4 textures

earl grey ice cream

### Petit fours

French macaroons, chocolate truffles

65 € per person