

# DEGUSTATION MENÚ

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French oyster with curry  
Burrata salad, Castrourdiales anchovies,  
tomato and almond vinaigrette  
Corn flan, turna tartar and sea urchin  
Spider crab Rias with avocado  
Small scallops "Compostela" style  
Artichoke, with razor clams and green sauce  
Squid and mushrooms cannelloni  
Waygu carpaccio with sauteed mushrooms  
Hake "boullabaisse"  
Rib of black angus with seasonal vegetables  
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Caramel coulant with sorbet of sponge cake  
Lychees soup, with raspberry sorbet perfumed in rose water

Price per person 100€ VAT included  
(Drinks not included)

MENÚ FOR THE ENTIRE TABLE  
MENU FOR GROUPS OF MAXIMUM 6 PEOPLE

Hours of service tasting menu from 13:00  
to 15 and 20:00 to 22:30