

Respira Menu

To begin

Gillardeau No. 2 Oyster with fennel gel, tart apple, olive oil caviar and basil

Grilled Scallop with roasted cauliflower cream, Iberian pork jowl, green asparagus and citrus notes

First course

Mille-feuille with Sarrade foie gras micuit tart apple, fig compote, crispy corn and Pedro Ximénez reduction

Fish

Grilled Turbot with roasted corn purée, beurre noisette, baby vegetables, almonds and black garlic bread

Meat

Grilled Beef Tenderloin with foie gras shaving, Port wine sauce, sautéed baby vegetables and potato mille-feuille

Pre-Dessert

Daiquiri Sorbet with lemon gel, mint, sugar cane and rum

Dessert

Mango Cream with passion fruit ice cream, white chocolate foam, coconut and coriander

Coffee and Petits Fours

70€