



# RESPIRA

*Tasting Menu "Sant Pere Classics"*

## TO START

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

Grilled scallop with turnip parmentier, confit artichoke,  
Iberian pork jowl and Port sauce 🍷 🌿

## FIRST COURSE

Mille-feuille with 'Sarrade' foie gras micuit, tart apple, fig compote,  
crunchy corn and Pedro Ximénez reduction 🌿 🍷

## FISH

Wild grilled turbot with pil-pil sauce, served with sautéed wild rice, romesco,  
black olive powder and sautéed baby vegetables 🐟

## MEAT

Beef tenderloin with Port sauce, foie gras, potato mille-feuille  
and sautéed baby vegetables 🍷 🌿

## 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 petit fours

70€

Sant Pere  
RESTAURANT