
TASTING MENU	72
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FIRST COURSE	
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Roasted seasonal vegetables with romesco sauce	AJ FS G
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SECOND COURSE	
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Leek confit in noisette butter with almonds and cured egg yolk	FS H L
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THIRD COURSE	
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Seasonal vegetable risotto	G L A AJ
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FOURTH COURSE	
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Skrei cod with black mole and toasted quinoa	FS P S SJ
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FIFTH COURSE	
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Oxtail meatballs with creamy potato and snow peas	G L H AJ SF
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DESSERT	
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Baked apple with vanilla cream and salted caramel	G L H FS
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WINE PAIRING BY OUR SOMMELIER	26
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SUGGESTIONS	
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Salmon, passion fruit and avocado tartare	P AJ M S SJ	23
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Iberian secreto rice and boletus mushrooms	AJ C L	29
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Hake with kimchi garlic sauce and vegetables	AJ P S SJ	35
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