

# MENÚ GUARDA

## EXPERIENCE

### Cocktail Bar

Bloody Mary nitro sorbet  
Miso taco with guacamole

### Wine Cellar

Olive spherification  
Torta del Casar´s and paprika macaron

### Sacristy

Tree leaf with pickled tartar  
Grilled marinated artichoke

### Kitchen

Sundried tomato  
Romaine lettuce with parmesan and yuzu

### Dining Room

Seasonal mushrooms stew with peppermint  
Roasted cherry tomato with basil and spices

Iced pistachio blossom, olive gazpachuelo  
with pistachio foam and craft beer

Roasted celeriac ravioli with spiced puree and walnuts  
Short organic vegetable stock and sautéed celeriac noodles

Green chickpea with pesto, milk flower veil  
Parmesan buttermilk and basil pearls

Chantarella, truffle and sautéed borage  
Crispy celery, mushroom consommé and freeze-dried corn

Pink tomato petals  
Toasted shallot and fermented vegetable soup  
Smoked grilled spring onions and piparras sorbet

Roasted beetroot with tangy beetroot tzatziki  
Crunchy saffron seeds and quinoa crisps

Pumpkin rice with vanilla from Madagascar  
Crunchy pumpkin crisp with parsley seed oil and parsley  
Pumpkin seeds with caramelised seeds

Amanita Caesarea creamy Lasagna  
Chervil root cracker

Fig parfait with pickled figs and fig leaf ice cream  
Orange gianduia with chocolate cream and nougat liqueur ice cream  
Smoked sheep's milk with flambéed blueberries

Experience 240€

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## WINE PAIRING

Bollinger La Grande Année 2014  
(A.O.C. Champagne - France)

Pazo da Sinsela San Clemente 2021  
(D.O.P. Rías Baixas - Spain)

Sandhi Central Coast 2019  
(Napa Valley - USA)

Quinta da Bela Vista  
(Carcavelos - Portugal)

Arrebatacapas 2015  
(D.O.P. Cebreros - Spain)

Domaine Charlopin 2020  
(A.O.C. Gevrey - Chambertin - France)

Penfolds Bin 28 Shiraz  
(South Australia - Australia)

Macán 2018  
(D.O. Ca. Rioja - Spain)

Oremus Tokaji Aszú 3 Puttonyos 2017  
(Tokaj - Hungary)

PX Noe VORS  
(D.O. Jerez - Spain)

G. Allegrini 2016 (D.O.C.G. Recioto Valpolicella. - Italy)  
Duque de Veragua - Brandy de Jerez G.R. - Spain

## PREMIUM

Laurent-Perrier Grand Siècle N°24  
(A.O.C. Champagne - France)

Egon Müller Scharzhofberger Kabinett 2021  
(Mosel - Germany)

Viña Tondonia Blanco 2009  
(D.O.Ca. Rioja - Spain)

Washington Irving Solera Medium  
(D.O. Jerez - Spain)

Cristom Eileen 2019  
(A.V.A. Willamette - USA)

Gaja 2011  
(D.O.C.G. Barbaresco - Italy)

Château Haut-Brion 2015  
(A.O.C. Pessac-Leognan - France)

Vega Sicilia Único 2013  
(D.O. Ribera de Duero - Spain)

Château d'Yquem 2006  
(A.O.C. Sauternes - France)

Toro Albalá Don PX 1999  
(D.O.P. Montilla-Moriles - Spain)

Graham's Tawny 40 (D.O.C. Porto - Portugal)  
Louis XIII - Remy Martin Cognac - France

Wine Pairing 360€ + Menu 340€ = 700€

Premium 660€ + Menu 340€ = 1000€