

# MANÚ

## FESTIVAL

\*Spherical olive "El Bulli"

Prickly pear soup with roots and rhubarb

Duet with tuna belly and sea urchins

Oyster and almond

Marinated beef and porcini mushrooms

Mushroom pie

Sea salad

Bouchot Mussels with butter, lemon and dill

\*Cuttlefish and "misticanza" salad

Butter and gold dumpling

Lemon linguina

Joselito Iberian presa with almonds and cauliflower

## DESSERT FESTIVAL

120 €

## GRAN FESTIVAL

\*Spherical olive "El Bulli"

Wafers with foie gras and hazelnuts

Mushroom pie

Brioche with king crab and sea urchins

Prickly pear soup with roots and rhubarb

Beetroot Meringue and frozen vinaigrette

Katsu Sando

\*Piedmontese squid

Grilled vegetables

\*Grilled langoustine and Wagyu tartare

Butter and gold dumpling

Conchigliette pasta with roasted pepper extract and black cardamom powder

Beef, bernese sauce and cardoncello mushroom

## DESSERT FESTIVAL

140 €

\*FROZEN: some product are first prepared and then frozen following The self-controll procedures. Crab and Iberian Pluma are high quality product Frozen in their countries of origin. For more informations please ask to our staff



# CONDIVIDERE

“CONDIVIDERE NON È  
SOLO UN RISTORANTE  
MA UNO STILE DI VITA”

FERRAN ADRIÀ

