

Global fine Dining

STARTERS

<i>Appetizer board</i>	Toast smoked eel ~ Shrimp cocktail ~ Artichoke ~ Liver ~ Puff pastry-sticks	20
<i>Oysters</i>	4-8-12 with 2 types of vinaigrette	10 - 19 - 27
<i>Gambas</i>	4-8-12 with rouille	8 - 15 - 23
<i>Pata Negra</i>	50-100 gram	10 - 18

CULINARY WORLD TRIP

<i>Netherlands</i>	Kingfish ~ Carrot ~ Dill ~ Samphire	
<i>Thailand</i>	Giant Shrimp ~ Lime ~ Cauliflower ~ Kumquat	
<i>Mexico</i>	Sukade ~ Corn ~ "El Padron" Pepper ~ Sereh	
<i>France</i>	Guinea Fowl ~ Asparagus ~ Black Garlic ~ Hazelnut	
<i>Japan</i>	Yogurt ~ Yuzu ~ Celery ~ Raspberry	
<i>France</i>	Cheeses Fromagerie Guillaume ~ Compote	i.o. sweet +3

3 COURSE MENU _____ *Kingfish ~ Guinea Fowl ~ Yogurt* _____ **36**

4 COURSE MENU _____ *Kingfish ~ Giant Shrimp ~ Guinea Fowl ~ Yogurt* _____ **46**

5 COURSE MENU _____ *Kingfish ~ Giant Shrimp ~ Sukade ~ Guinea Fowl ~ Yogurt* _____ **56**

6 COURSE MENU _____ *Kingfish ~ Giant Shrimp ~ Sukade ~ Guinea Fowl ~ Cheeses ~ Yogurt* _____ **66**

Please let us know if you have any allergy or dietary requirements.

WOULD YOU LIKE A MATCHING WINE?

We like to serve a paring glass of wine for you (6,5 a glass)

EL PUENTE

Reine a personas