MESSINA

BEFORE STARTING

CAVIAR EXPERIENCE

10 gr Beluga Caviar
1 glass of **Champagne** Veuve Clicquot Yellow Label

60

GRAND CRU CAVIAR EXPERIENCE

10 gr Beluga Caviar
1 glass of **Champagne La Grande Dame** Vintage 2018

85

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TASTING MENU 26

LEAVES

Herbs infused in roasted pepper **consommé**

Shiso and amberjack
Spinach garam masala
Cabbage

Red prawn, its bisque, pickled tomato, and crispy onion

Brûléed **Scallops,** creamy **lobster** and seaweed broth

Squid "gazpachuelo" and the roe

SEA BASS, PREPARED IN THREE DIFFERENT WAYS
Fillet with its emulsified broth
Its **belly marinated** in vinegar
Small bite in lard with mole

Argentinian **Rib-eye steak** "criolla style"

Apple strudel ice cream

PRICE PER PERSON 140 VAT INCLUDED · WINE PAIRING 70 PER PERSON

Cover charge 6, includes home-made sourdough bread, butter and olive oil. Prices are shown in euros. The menu presented reflects our current offering, although it may vary by the date of your reservation.

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MESSINA MENU 26

LEAVES

Herbs infused in roasted pepper **consommé**

Shiso and amberjack
Spinach garam masala
Cabbage

CARROT
Carrot **quiche** · **Glazed** carrot · In **meringue** with foie gras

Red prawn, its bisque and pickled tomato

Brûléed **Scallops** with seaweed broth

Squid "gazpachuelo" and the roe

NORWAY LOBSTER
Thermidor style · Naturally lightly **boiled** · In **Tom Kha Kai soup**

SEA BASS
Fillet with its emulsified broth · Its belly marinated in vinegar ·
Small bite in lard with mole

Baby goat with oloroso sherry zabaione

Argentinian **Rib-eye steak** "criolla style"

Refreshing **herbs** and **citrus**

Apple strudel ice cream

PRICE PER PERSON 180 VAT INCLUDED · WINE PAIRING 85 PER PERSON
Cover charge 6, includes home-made sourdough bread, butter and olive oil. Prices are shown in euros.
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