



FIELD AND SEA IN HARMONY MENU

STARTER

IBIZAN RED PRAWN

Natural raw prawn carpaccio, flowers of the moment, bergamot
or

FOIE GRAS

Cooked in terrine with fragrant Sanlúcar wine, figs from Ibiza
or

PAYES CHICKEN AND PORC NEGRE

Canelón del "Payes", cream mushrooms

MAIN COURSE

WILD FISH OF THE DAY

FENNEL AND PARSLEY EMULSION, BRAISED LEEKS
or

MEDITERRANEAN BLUEFIN TUNA

Glazed cheek with "palo cortado", sweet potato and baby onions
or

WILD RABBIT

Boneless and royal stuffed

DESSERT

THE FLOWER GARDEN 🌿

Orange blossom marshmallows, lavender meringues, citronella ice cream, melon and jasmine cold soup
or

CHOUX AND HAZELNUTS 🌿

Hazelnut mousse, "beurre sale", caramelia chocolate ice cream
or

STRAWBERRIES PICKED THIS MORNING 🌿

Organic strawberries marinated in rose syrup, basil sorbet and almonds