



## 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

#### ANYELL D'EIVISSA

Slow cooked lamb shoulder millefeuille and fine herbs tabule  
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