



TIERRA Y MAR MENU

The aperitifs are prepared according to the craving of the countryside and the sea upon the seasonality. Our Chef proposes to start your appetite, and let yourselves be seduced by small bites, seductive and tasty.

Let yourself be carried away on this journey through our marvellous environment.

STARTER

WILD SEA BASS

Tartar smoked at the moment with forest scent

or

ORGANIC TOMATO

Thin tomato tart from our garden stuffed with burrata, semi preserved tomatoes and tuna belly

MIDDLE DISH

MEDITERRANEAN BLUEFIN TUNA

Slices of raw tuna *tonno vitellato*, homemade anchovy sauce

or

FOIE GRAS

Free-range geese without gavage technique, cooked in a terrine with summer truffles and artichokes

MAIN COURSE

BALEARIC RAYFISH

Confit in ham fat and emulsion of traditional *Borrida* stew

or

ANYELL D'EIVISSA

Low temperature lamb belly millefeuille and spring cous-cous

DESSERT

THE FLOWER GARDEN 🌿

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

PETIT FOURS 🌿