



TASTING MENÚ

Autumn

Olives and snack

Appetizer

Rice, mango and anchovy
Sheep cheese with green apple
Mushroom fritter
Octopus and pork belly

First course

Harvest Pancake with smoked eel, mushrooms,
pomegranate and hazelnut, with truffle oil

Second Course

Iberian pork rib with vegetables, pear and herbs and
lemon vinaigrette

Third Course

Fish market and boletus, pak choi, peanut and
roasted chicken sauce

Dessert

Cassis, chestnut, trumpet mushroom, cocoa and spices

Price: 56 € VAT included*

**Drinks and wine are not included*

BUIL & GINÉ