Gastronomic Menú

La "O" de Saó with conger eel brandade
Almond with smoked sardine
Crispy mushroom
Duck liver with hazelnut nibble
Roasted chicken
Apple Sour

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Green gazpacho with white prawn tartare
Tuna cubes with cashew nuts cream and horseradish
White aubergine glazed with sesame seeds and cheese
Sea and mountain with red prawns
Squid Tagliatelle with mushrooms and truffle
Ray fish grilled with caramelised cauliflower and yuzu
Sea bass with hollandaise sauce
Suckling pig with peach ceviche
Tea matcha ice cream with pistachios
RECUIT, strawberry and lychee
Chocolate mousse, creamy hazelnut, crumble, toffee and baileys ice cream

PRICE PER PERSON: 115€ (VAT INCLUDED)
(Bread and drinks are not included)
(Served by full table)