



Les petites Madeleines

— RESTAURANT —

tastings

Les Petites Madeleines

Quail, chervil, lemongrass, and taro °

Black cuttlefish spiral, coconut, and peas ° *

Tomato and watermelon salad with cucumber and basil sorbet ° V

Fresh cavatelli with shellfish °

Cold pea extract with crispy vegetables and fresh pasta veils °

Our interpretation of lobster catalan style ° *

Babà with vermouth, caramel cream, and melon sorbet

130 eur

Vegetarian

Low-temperature egg, marinated yolk

Carrot cream, raspberries, olive powder, and balsamic vinegar ° V

Eggplant ravioli, tomato, and provola fondue ° V

Tomato and watermelon salad with cucumber and basil sorbet ° V

Peach, almond, and thyme V

75 eur

