

Tasting menu with wine and champagne pairing

Champagne Henriot Blanc de Blancs (Reims)
Almond cream with Norway lobster and caviar

Imagine, Casa Auvinyà, Andorra (Albariño, Pinot gris)
Organic “1900” egg with potato purée and seasonal mushroom cream

Gran Vino Pazo de Barrantes, D.O. Rías Baixas (Albariño)
Lobster en its juice with sweet onion and piquillo pepper

Grand Regnard Chablis, A.O.C. Bourgogne (Chardonnay)
Grilled sea bass with creamy leek, green asparagus and eggplant purée

Mas La Plana, Familia Torres, D.O. Penedés (Cabernet Sauvignon)
Angus loin with summer truffle and smoked white asparagus cream

Tokaj Oremus 5 Puttonyos, Bodegas Oremus (Vega Sicilia) (Furmint, H.rslevelü, Sárgamuskotaly)
Caramel and chocolate “fake mushroom” filled with raspberry and strawberries