

MENÚ FARNERS

Our vegetable garden Avocado timbale with marinated salmon Cauliflower and radish pil pil in textures Poached egg with boiled peas

Seabass with young garlic, creamy beet rice and crunchy hazelnut

Grilled Onglet with white asparagus and Béarnaise sauce

Mojito in symphony Fresh cheese flan with red fruit jelly

Artisan cheeses with their accompaniments (supplement of 15€)

Mineral water included Glass bread coke with tomato or without tomato 1,90€ pp. VAT included

> 49€/person VAT included