

## MENU FARNERS

Osmotized cucumber with tuna marinated in cherry juice and sea granita  
Activated charcoal bread with tomato, chili, mizuna sprouts and Figueres onion petals  
Pig trotters' carpaccio with figs and hazelnut honey  
Roasted scallops over seaweed foam and its caviar



Wild fish of the day with baby vegetables and crispy rice



Oxtail cooked in two ways with Périgord sauce  
and a pickles bouquet



Watermelon and ratafia cold soup with lime ice cream  
Roasted Damascus sponge cake with almonds and aged stale wine

Artisan cheeses with their accompaniments  
*(supplement of 15€)*

*Mineral water included*

*\*Crusty bread with or without tomato 1,90€ pp. VAT included*



49€/person  
VAT included