

Gastronomic Journey between the Mediterranean, Land & Terroir

This menu is an invitation to explore our Mediterranean, from the bracing sea spray to the richness of the land and the memory of the terroir.



Each course draws inspiration from our surrounding landscapes, seasonal produce, and the culinary artistry that elevates them. From embers to iodine, fresh herbs to the sweetness of the fig, we aim to tell the story of a sincere, precise cuisine deeply rooted in its heritage.



A cuisine where the ingredient remains at the center, guided by time, craft, and emotion.



Net prices in Euros, taxes and service included

7 Course Journey

The Preludes

Aperitif Bites

Tuna, anchovy & langoustine

Amuse-bouche

Rosé Champagne & Caviar

Awakening of the Senses

Barbecued Tomato

Tomato freshness, basil & ajo blanco foam

Mediterranean Sea Spray

Gillardeau Oyster

Ember-grilled, iodized beurre blanc, zucchini relish

Mediterranean Bouillabaisse

"Lucia Mar" interpretation

The Land

Lamb in Multi-Texture Cooking

Crispy carrot, black garlic cream

The Cheese

Light Banon Goat Cheese

Melting fig center

The Sweet Notes

Bergamot Lemon, Samphire & Ewe's Milk

Herbal freshness & Mediterranean notes

Under the Fig Tree

Fig, Milky Delicacy & Orchard Aromas

Final Touches

Mignardises

A final sweet note to linger in the moment

120€

Wine Pairing (4 glasses) 70€