


















Tempo






Our most direct vision of seasonal cuisine. The result: five dishes that flow with locally-sourced seasonal produce. Cuisine in line with the rhythm and pace of nature and our pantries, enhanced by contemporary culinary techniques.

:: A selection of oils, salts and butters  






:: Slightly spicy marinade mackerel    

:: Creamy mussel croquettes, red curry and seaweed pilpil       

:: Hake with cockles cream sauce and olives    





:: Vichyssoise and crab cocktail     

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:: Grilled white asparagus and smoked red mullet veloute     

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:: Char-grilled monkfish, celeriac, spinach and rémoulade     

:: Kid, courgette and morels juice    

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:: Brioche, strawberries and kéfir    

:: Sweet bites

62.00€

Extras

12.00€ Our cheese selection from here and there (served before dessert)

35.00€ Pair our classic dishes with your choice from our dynamic and changing wine list, which guarantees optimum drinking time and a particular focus on Galician wineries

Observations

The menu, wine pairing and our cheese selection must be served to all diners in the party.

We can also offer the cheese selection included in the DESSERT section for individual diners who wish to taste them.

This is a market-based option: the contents of the menu may vary due to the seasonal nature of certain products.

The price is inclusive of VAT. Updated on 13.05.22 and valid until next update.