EST MYSTIQUE 202 Rooftop Restaurant

SCALLOP WRAPPED IN PROSCIUTTO WITH 'TORTA ESPAÑOLA' AND VICHYSSOISE SAUCE OR

ROASTED LOBSTER TAIL WITH CANNELLONI OF PROVENÇAL VEGETABLES, RED PEPPER SAUCE

NICOLAS FEUILLATE EXCLUSIVE RESERVE BRUT



FILLET OF TUNA MARINADED IN GINGER, HONEY DRESSING, GUACAMOLE, TOMATO VINAIGRETTE AND CRISPY PLANTAIN

OR

CARAMELIZED OCTOPUS WITH SPICY CHORIZO, ASPARAGUS AND POTATO, PESTO SAUCE

MARQUÉS CASA CONCHA CHARDONNAY



ROASTED RABBIT SADDLE, CONFITED LEG, WITH GNOCCHI GORGONZOLA AND WILTED ZUCCHINI OR

RAVIOLI OF BRAISED QUAIL BREAST AROUND ITS POACHED EGG, GRILLED PALM HEARTS, AND SPICY PEAR COMPOTE

PETITE PETIT PETIT SYRAH/PETIT VERDOT



FILLET OF RED SNAPPER BAKED IN HERB SALT CRUST, SERVED WITH PAELLA COOKED IN COCONUT MILK, PEA PUREE

OR

DEEP FRIED SHRIMPS WITH TEMPURA VEGETABLES AND SEAWEED, WASABI MAYONNAISE AND PARMESAN 'TUILE'

LES VIGNES DE TRÉLEAU POUILLY-FUME



GRILLED LAMB CUTLET WITH WILD MUSHROOM RAVIOLI, SAUTÉED BABY SPINACH LEAVES AND TRUFFLE DRESSING

OR

CARAMELIZED SKIRT STEAK WITH MILLEFEUILLE POTATOES, GARLIC SCENTED FRENCH BEANS AND ONION PUREE

VIÑA MONTY GARNACHA



MYSTIQUE DESSERTS KILLER DROP/ MUSCAT