TASTING MENU

MENU AVAILABLE FROM SUNDAY TO THURSDAY

Tuna tartar with yellow chili and pink grapefruit tiger's milk	**Stairway to Heaven 2025** White · Sauvignon Blanc
Duck fritters with japanese truffle sauce and black trumpet mushrooms	**Sa Llebre 2023** Red · Manto Negro, Cabernet Sauvignon (V.T. Mallorca)
Grilled turbot seafood rice and roasted garlic mayonnaise	**Es Mussol 2025** White · Malvasía (V.T. Mallorca)
Roast suckling pig with demi-glace sauce, dauphinois potatoes and beetroot cream	**16 Hands 2023** Red · Garnacha, Syrah (V.T. Mallorca)
Bacio di Dama Strawberries filled with crema catalana and lightly caramelized	**Château Fontaine Sauternes** Sweet · Sauvignon Blanc, Sémillon, Muscadelle

PRICE P.P. WITH PAIRING 69€

PRICE P.P. WITHOUT PAIRING 49€

(VAT included)

FORN

VEGETARIAN TASTING MENU

MENU AVAILABLE FROM SUNDAY TO THURSDAY

“Patatas bravas” with chili mayonnaise and charcoal aioli	**Stairway to Heaven 2025** White · Sauvignon Blanc
Burrata with roasted pumpkin onion confit and balsamic gastrique	**Sa Llebre 2023** Red · Manto Negro, Cabernet Sauvignon (V.T. Mallorca)
Roasted celeriac with seasonal mushrooms in different textures, truffle cream and chive oil	**Es Mussol 2025** White · Malvasía (V.T. Mallorca)
Potato gnocchi with coconut-lemon butter and sautéed mushrooms	**16 Hands 2023** Red · Garnacha, Syrah (V.T. Mallorca)
Bacio di Dama Strawberries filled with crema catalana and lightly caramelized	**Château Fontaine Sauternes** Sweet · Sauvignon Blanc, Sémillon, Muscadelle

PRICE P.P. WITH PAIRING 69€

PRICE P.P. WITHOUT PAIRING 49€

(VAT included)

FORN