

# *Easter Lunch*

Amuse-Bouche

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Sea bream ceviche with passion fruit

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Organic egg yolk confit, green asparagus in puff pastry,  
parmesan and rocket salad

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Roasted Pyrenees lamb with grey shallot,  
fresh peas and wild garlic

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Regional cheese plate

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Pre-dessert

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The all-chocolate Easter egg, chocolate mousse 66% caribbean,  
cocoa sorbet

85 euros per person

*(VAT included – Excluding beverages)*