



CONOCER

(11 courses)

The brunch:

Waldorf salad

Benedict egg

Tartlet

Broth

Citrus “escabeche”

Fish of the day at the Galician style

Mellow Rice / Saffron/ Green Asparagus

Celtic Rooster Royal / Chocolat / Truffle *Tuber Melanosporum*

Herbs

Santiago’s Cake

Petit fours

(Tribute to Ecuador)

85€

Possibility to add:

Tripe stew “Los callos”

(Award for World’s Best Tripe 2024)

12€/person

Hours: 13:30 – 15:00 and 20:45 – 22:00

* The chosen menu is served for the entire table

** Menus will be adapted to intolerances and allergies with prior notice when making the reservation

*** Menus are subject to product modifications depending on the market

**** We do not adapt the menus to vegetarian or vegan options



SIMPAR
(14 courses)

The brunch:

Waldorf salad

Benedict egg

Tartlet

Broth

Iberian Ham Croquette
(Award for Spanish Best Croquette 2025)

Citrus “escabeche”

Baby peas / Pilpil

Fish of the day at the Galician style

Mellow rice / Saffron / Green Asparagus

Mont Royal Pigeon

Tripe Stew “Los callos”
(Award for World’s Best Tripe 2024)

Herbs

Santiago’s Cake

Petit fours
(Tribute to Ecuador)

110€

Hours: 13:30 – 14:45 and 20:45 – 21:45

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