fera
Chef's
table

PUERTO PORTALS

&

la Cuisine

RADEMACHER

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AMUSE-BOUCHES

Balik salmon cigar

Lobster cornetto with basil

Beef tartare with shallot crème fraîche and caviar

GILLARDEAU OYSTER NO. 3

Green apple | Radish | Pink pepper

BREAD

Son Naava olive oil

Umami butter

Flor de Sal d'Es Trenc sea salt

PETIT FOURS

Apple strudel

Sachertorte

Mozart chocolate

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PUERTO PORTALS

MENU

HAMACHI

Cucumber | Yuzu kosho | Fresh wasabi

CELERIAC MILLE-FEUILLE

Porcini mushrooms | Truffle

CARABINERO PRAWN

Air-freighted mango | Ginger | Kaffir lime

Shellfish bisque

RED MULLET

Fregola Sarda | Red pepper | Razor clam

VENISON LOIN

Cauliflower | Bitter salads | Port wine

RASPBERRY SORBET

Elderflower foam | Popping candy

PANNA COTTA

Rhubarb | Yogurt | Vanilla

229€

The menus are subject to change depending on market availability of products.