

M E R C E R RESTAURANT

STARTERS

TRUFFLE

Vegetables, parsnip puree, artichoke

23

VIOLET CARROT

Roasted, sour cream, cocoa 'mole poblano', chard

17

EEL

Smoked lacquered, golden apple, anisette, salsify root

21

LOBSTER

Cream, red prawn butter, brioche

24

MACKEREL

Smoked, peach, caramelized onion, duck foie gras

22

BEEF

Carpaccio, roasted eggplant, caviar, golden syrup, miso

25

ASPARAGUS

In flower, virgin extra olive oil air

19

MAIN DISHES

SCALLOP

From the Atlantic, duck foie gras ravioli, vanilla celeriac

29

OCTOPUS

Galician style, Iberian jamón, freeze dried corn,
white chocolate butter

30

TURBOT

Coked low temperature, Jerusalem artichoke

35

SEA BREAM

Baked, glazed scallions, cod tripe, beetroot juice

36

DEER

Loin roasted, fossilized salsifies, pumpkin, apple

32

GOAT

Cooked 12 hours, sweet potato, its juice, fresh sage

37

RIB EYE

Chargrilled, potato Pont Neuf, demi glace, sea urchin

42

DESSERTS

MOUSSE

Cream cheese, berries, spicy biscuit

10

STICKY TOFFEE

Roasted pear, caramel, chocolate with milk

10

ALMOND

Sablé, basil cream, citrus, strawberry

10

BLACK FOREST

Mercer Style

10

MERCER CHEESES

19

Prices in euros. Taxes included.

In case of food allergies or intolerances, please ask our staff for detailed information of the dishes we offer in our menu.