

M E R C E R
R E S T A U R A N T

TASTING MENU

APPETIZERS

Olive in texture

Corn cake

Nori with wood-fired eggplant

Pickled mussel with vermouth

Cold infusion of thyme and mint

SEA BASS

Ceviche, pickles, sweet orange, crispy corn, rose perfume

BEETROOT

Cold soup, rocket panna cotta, melon with craft beer, white asparagus

TURBOT

Grilled, roasted cauliflower purée, morels in their dulce seaweed juice

VENISON LOIN

From Girona, fermented red cabbage, olive charcoal-smoked oyster

PEAR

Mousse, cold spinach sabayon, nettle green juice

110

PAIRING

55

M E R C E R
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STARTERS

GRAN RESERVA IBERIAN HAM

Bread with tomato

42

CAVIAR

Oscietra Imperial (30g), blini, spinach butter, apple sorbet

110

CANTABRIAN ANCHOVIES

In EVOO, local bread (6uts)

22

CECINA IGP BABILLA FROM LEÓN

Parmesan panna cotta emulsion, crispy buckwheat

27

GILLARDEAU OYSTER

Lime and lemongrass granita, apple gel (4uts)

35

BEETROOT

Cold soup, rocket panna cotta, melon with craft beer, white asparagus

21

SEA BASS

Ceviche, pickles, sweet orange, crispy corn, rose perfume

29

COD

Shredded, cold pil-pil sauce, tomato veil, green olive drop, honey aioli

26

VEGGIE TAGLIATELLA

Zucchini, cucumber, pennyroyal mint infusion, pomegranate, banana crumble, siphon rocket

21

Bread and extra olive oil service

5

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MAIN DISHES

EEL

Smoked, with golden apple, salsify, foie gras shavings

23

MARKET FISH

Pickled, pumpkin, Galician razor clam, Mornay sauce, green oil

37

SEA BREAM

Baked, wood-fired avocado, truffle, jasmine coconut sauce

39

TURBOT

Grilled, roasted cauliflower purée, morels in their dulce seaweed juice

42

VENISON LOIN

From Girona, fermented red cabbage, olive charcoal smoked oyster

38

BLACK ANGUS

Grilled sirloin, bone marrow, truffled sourdough potato, demi-glace

40

FRENCH SQUAB

Almond milk, porcini mushroom cream, Bordelaise sauce

46

ARANZA MILK FED GOAT

12h low temperature cooked, sweet potato, fresh sage juice

42

Prices in euros. Taxes included.

In case of food allergies or intolerances, please ask our staff.

M E R C E R
RESTAURANT

DESSERTS

VIOLET

Ice cream, white chocolate, blackcurrant gel

10

ALMOND

Nougat, strawberry quince, creamy asparagus

10

PEAR

Mousse, cold spinach sabayon, nettle green juice

10

RASPBERRY

Mousse, crispy red crumble, lemon cream

10

CHOCOLATE

Glace biscuit, pink peppered vanilla cream

12

MILLEFEUILLE

Celery and apple, lemon sorbet

12