

# M E R C E R RESTAURANT

## STARTERS

### VIOLET CARROT

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

16

### EEL

Smoked lacquered, Golden apple, salsify root, anisette

18

### SEA BASS

Sashimi, onion nectar, citrus honey emulsion

22

### BEEF

Carpaccio, roasted eggplant, golden syrup, miso

20

## MAIN DISHES

### SCALLOP

From the Atlantic, duck foie gras ravioli, vanilla celeriac

28

### GOAT LING

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

36

### NEBRASKA

Grilled, potato Parmentier, onions

26

### ST. PETER'S FISH

Wild, Meunière, orange, Armagnac

34

Bread and extra olive oil service

3

## DESSERTS

### MOUSSE

Cream cheese, berries, spicy biscuit

10

### SACHER

Apricot

10

### BANANA

Rum, creamy caramel, peanut nougatine

10

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.