

M E R C E R RESTAURANT

STARTERS

VIOLET CARROT

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

16

ASPARAGUS

In flower, virgin extra olive oil air

19

MACKEREL

Smoked, peach, caramelized onion, duck liver cut

21

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

29

DEER

Roasted loin, fossilied salsifies, pumpkin

32

GOAT LING

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

37

ST. PETER'S FISH

Wild, Meunière, orange, Armagnac

34

TURBOT

Coked low temperature, Jerusalem artichoke

35

Bread and extra olive oil service

3

DESSERTS

MOUSSE

Cream cheese, berries, spicy biscuit

10

SPONGE CAKE

Hazelnut, orange, tangerine compote

10

PUFF PASTRY

Caramelized, vanilla, seasonal fruit cream

10

BLACK FOREST

Mercer Style

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.